

This take on a Mexican Beef Casserole was really good. A bit of ?Low & Slow? winter warmer sort of gig.

Ingredients:-

500g of Beef, cut into cubes
1 Onion, diced
1 Red Pepper, sliced
3 Cloves of Garlic, minced
½ a Tsp of Chipotle Paste
1 Jalapeño Chilli, deseeded and chopped
1 Tbsp of Cumin Seed, toasted and ground
1 Tbsp of Sweet Paprika
1 Tin of Chopped Tomatoes
200ml of Red Wine
450ml of Beef Stock
1 Tbsp of Brown Sugar
2 Tsp of Dried Oregano
2 Bay Leaves
Salt & Pepper to season
Oil to fry

Method:-

(1) Heat a little Oil in a Butch Oven or flameproof casserole dish.

(2) Add the Beef and brown on all sides.
(3) Remove and set aside.
(4) Add a little more Oil and add the Onions & Peppers.
(5) Add the Chipotle Paste, Jalapeño Chilli, Cumin and Paprika.
(6) Fry for a further minute.
(7) Return the Beef along with the Chopped Tomatoes, Wine, Stock, Sugar, Oregano and Bay Leaves.
(8) Season with Salt and Pepper, cover and transfer to a preheated oven at 150c.
(9) Allow to simmer for 3 ½ hours or until the Beef is tender.

Serve the Casserole with Chimichurri Sauceas a side, Rice and Tortillas.