



This was a recipe for 6 people which we did our best to scale down. But it's still going to be a 4 portion gig for us. We're having the remainder is big Gluten free Yorkshire Puddings tonight. So although the ingredients initially broke budget, the number of servings brings it back.

Ingredients:-

400g of Beef Skirt

20g of Dried Mushrooms (We used the last of our foraged Pine Bolete which we dried using the dehydrate function in the Air Fryer)

1 Onion, sliced

1 Celery Stick, chopped

4 Cloves of Garlic, minced

175ml of very cheap Red Wine

1 Tsp of Dried Oregano

3 Sprigs of Rosemary (Foraged in our case)

2 Bay Leaves

40g of Tinned Chopped Tomatoes

2 Tbsp of Tomato Puree

300ml of Beef Stock

250g of Small Potatoes

50g of Pitted mixed Olives

2 Tbsp of Capers

Salt & Pepper to season

2 Tbsp of Cornflour to coat the Beef

Oil to Fry

Method:-

- (1) In a Dutch Oven season the Beef with Salt 7 Pepper then coat in Cornflour.
- (2) Heat a little Oil and fry to brown on all sides.
- (3) Add the Onions and Garlic and fry over a medium heat until softened.
- (4) Add all the remaining ingredients apart from the Potatoes, Capers and Olives.
- (5) Allow to simmer for at 150c for 5 hours covered.
- (6) Stir gently occasionally.
- (7) After 3 hours add the Potatoes, Capers and Olives, stir in and allow to simmer for a further 2 hours.

We've decided to create a series of Winter Warmers because we enjoy having a theme. As a starting point this was pretty good?..