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Marinated Beef Stew

- 1 2 1/2 to 3 pound beef brisket
- 1 Bottle Chianti wine
- 4 Tbsp olive oil
- Salt and freshly ground black pepper
- 1 (4-ounce) piece pancetta, cut into 1/4-inch pieces
- 3 Medium carrots, peeled and cut into 1/2-inch pieces
- 1 Stalk celery, chopped into 1/2-inch pieces
- 2 Cloves garlic, peeled
- 1/4 Cup (1 1/2 ounces) kalamata olives, halved
- 6 Ounces green beans, halved
- 4 Medium red potatoes, quartered
- 2 Sprigs rosemary
- 2 Sage leaves
- 1 (15-ounce) can diced tomatoes
- 4 Cups beef broth

Place the beef in a 13 by 9-inch glass baking dish. Pour the wine over the meat and marinate in the refrigerator for 1 1/2 hours. Turn the meat over and marinate for another 1 1/2 hours.

Remove the meat from the wine and pat dry with paper towels. Reserve the wine.

In a large Dutch oven, heat 3 tablespoons of the oil over medium-high heat. Season the meat on all sides with salt and pepper. Using tongs, place the meat in the pan and brown on all sides, about 2 minutes each side. Remove the meat and add the remaining oil. Add the pancetta and cook, stirring frequently for 2 minutes. Add the carrots, celery, garlic, olives, green beans, potatoes, rosemary, and sage. Cook for 3 minutes. Pour the reserved wine, tomatoes, and beef broth into the pan, scraping up the brown bits that cling to the bottom of the pan with a wooden spoon. Return the meat to the pan and bring the liquid to a boil. Cover the pan and simmer for 3 to 3 1/2 hours or until the meat is very tender.

Remove the meat and the rosemary sprigs from the stew. Place the meat on a cutting board and cut into quarters. Using 2 forks, shred the meat into bite-size pieces. Add the shredded meat to the stew and cook until warmed through, about 5 minutes.

Makes 4-6 Servings