

Boozy Beef, Mashed Potatoes & Peas

Ingredients



- 400g diced beef
 - 1 onion, diced
- 2 celery stalks, sliced
 - 3 carrots, sliced
- 100g mushrooms, sliced
- 2 garlic cloves, grated
- 1 bottle/can of beer/ale
 - 2 beef stock cubes
 - 2 tbsp flour
 - 1 tbsp oil
 - ½ tsp salt
 - ½ tsp pepper
 - 300ml water
- 500g potatoes
 - 2 tbsp butter
- 200g frozen peas

Method

1. Add the flour, salt, and pepper to a bowl and mix through.
2. Add the beef and stir until fully coated in the seasoned flour.
3. Add the oil to a large pan on a medium heat.
 4. Add the seasoned beef and fry till browned but not cooked, this should take around 3 - 4 minutes.
 5. Remove the beef from the pan, cover and set aside.
 6. Add the onion to the same pan and fry until it begins to soften 2 - 3 minutes. Then add the garlic, celery, carrots and mushrooms.
 7. Stir through and fry for another couple of minutes.
 8. Add the beef back into the pan and add the stock cubes.
 9. Stir through, then add the beer/ale.
 10. Top up with a little water to cover the ingredients and bring to the boil.
 11. Reduce the heat right down so it's just simmering lightly with the lid on.
 12. Cook for around 1 hour - 1 hour 30 minutes, or until the beef is soft.
 13. Once cooked, taste and adjust the seasoning if needed. If this is too tart, add a tsp of sugar. If it's too thick, add a little bit of water.
 14. To make the mash potatoes, peel the potatoes and put them on to boil.
 15. When the potatoes are cooked through, drain them, then add the butter and mash them.
 16. Serve with frozen peas cooked as per the pack instructions.