

# "HARVEST STEW" WITH BRUSSELS & GRAPES

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**Serves:** 4 people

**Prep Time:** 45 min.

## Ingredients

4 tbsp Olive oil  
1 Small onion, thinly sliced  
½ lb Brussels sprouts, halved  
1 cup Chicken stock  
½ tsp Sea salt & cracked, black pepper  
1 lb Beef tips (tender for sautéing)  
½ tsp Sea salt & cracked, black pepper  
1 tbsp Thyme, finely chopped  
2 oz Vina Robles **Suendero**  
2 cups Red grapes, seedless



## Directions

1. Open a bottle of Vina Robles **Suendero**, and pour yourself a glass!
2. In a larger pot, heat up half of the olive oil, add the onions, and steam for about 2 minutes.
3. Add the brussels sprouts, chicken stock and seasoning. Cover and braise on low heat for about 20 minutes.
4. In a large sauté pan, heat up the remaining olive oil. Season the meat with salt and pepper and sauté on high heat for about 3-4 minutes.
5. Add the Vina Robles **Suendero**, the red grapes and the thyme. Bring to a boil.
6. Mix the sautéed meat with the braised brussels sprouts, and serve on warm plates. Enjoy with the rest of the **Suendero**!

## Hints

- Serve with roasted or mashed potatoes.
- Substitute brussels sprouts with cubed pumpkin (e.g. butternut).