

"HARVEST STEW" WITH BRUSSELS & GRAPES

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 **2005 Suendero**
2 cups Red grapes, seedless



Directions

1. Open a bottle of Vina Robles **2005 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 **2005 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 **2005 Suendero**!

Hints

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

Matthias Gubler's "Winemaker's Choice of the Month" for November 2010:

Vina Robles 2005 Suendero

Inspired recipe creation by our **Swiss Chef, Martin Columberg**;
a tasty and modern harvest stew that's easy to prepare. Enjoy!