



Beef Bourbon Y'all

Prep Time:	20 min	Level:	Serves:
Inactive Prep Time:	hr min	Easy	4 servings
Cook Time:	2 hr 40 min		



2 tablespoons vegetable oil
 3 pounds beef chuck, cut into 2-inch cubes
 House Seasoning, recipe follows
 1/2 cup diced green bell pepper
 1/2 cup diced onions
 1/2 cup diced celery
 1/2 cup bourbon
 1 (15-ounce) can diced tomatoes with their juice
 2 to 3 cups beef stock
 1 cup corn kernels
 1 cup green beans, trimmed and cut in 1/2
 2 cups quartered new red potatoes
 Salt and pepper

Heat the oil in a large Dutch oven or heavy pot with a lid. Season the meat all over with House Seasoning and sear in a single layer. Remove the beef to a plate and add the green bell pepper, onion and celery to the pot and saute until softened. Return the beef back to the pot and add the bourbon, diced tomatoes and enough stock to cover the beef. Bring up to a boil and then lower to a simmer with the lid on ajar. Simmer for 2 hours or until beef is very tender. Then add the corn, green beans and red potatoes. Simmer 10 to 20 minutes until the vegetables are tender. Season, to taste, with salt and pepper.

House Seasoning:

1 cup salt
 1/4 cup black pepper
 1/4 cup garlic powder

Mix ingredients together and store in an airtight container for up to 6 months.