

Irish Beef Stew

8 ounces bacon, cut into 1-in. pieces (about 8 slices)

2 1/2 pounds boneless beef chuck roast, cut into 1 1/2- to 2-in. chunks

1 tablespoon kosher salt

1 teaspoon black pepper

3 medium-sized yellow onions, cut into quarters through the root

8 ounces carrots, cut diagonally into 2-in. pieces (about 1 1/2 cups)

8 ounces celery, cut diagonally into 2-in. pieces (about 1 1/2 cups)

8 garlic cloves, peeled and smashed

8 thyme sprigs 1/4 cup tomato paste

2 tablespoons all-purpose flour

1 (11.2-oz.) bottle Guinness stout beer

2 1/2 cups beef broth

12 ounces baby red potatoes, halved (quartered, if large)

1 tablespoon country Dijon mustard

1/4 cup chopped fresh flat-leaf parsley

1 teaspoon lemon zest

Crusty bread, for serving

Salted Irish butter (such as Kerrygold), for serving

Preheat oven to 325°F. Place bacon in a large Dutch oven over medium. Cook, stirring occasionally, until bacon is browned and crisp, 12 to 13 minutes. Using a slotted spoon, transfer bacon to a plate; pour drippings into a small heat-proof bowl, and reserve.

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Toss beef chunks with salt and pepper. Increase heat to medium-high. Add 2 tablespoons of the reserved drippings to Dutch oven; swirl to coat. Add half of the beef in an even layer, and cook until browned on all sides, about 4 minutes per side. Transfer beef to plate with bacon, and repeat with remaining drippings and beef.

Add onions to Dutch oven; cook, turning occasionally, until browned, about 3 minutes. Add carrots, celery, garlic, and thyme; cook, stirring often, until vegetables are lightly browned, about 2 minutes. Add tomato paste; cook, stirring constantly, until vegetables are coated, 1 to 2 minutes. Add flour; cook, stirring constantly, until toasted, about 1 minute. Add Guinness; cook until reduced by half and thickened, about 3 minutes. Add beef broth, cooked beef, and bacon; bring to a boil over high heat.

Remove from heat. Cover with lid; cook in preheated oven until meat is mostly tender, about 1 hour and 30 minutes. Uncover, stir in potatoes, and return to oven. Cook until beef and vegetables are fork-tender, about 30 to 40 minutes more. Stir in mustard.

Stir together parsley and lemon zest; sprinkle over each serving. Serve hot with crusty bread and butter.