

Peposo – Tuscan Pepper Beef

Peposo is a hearty Tuscan stew of beef that's braised in chianti and black pepper until tender and served with crusty bread.

Ingredients

- 2 1/2 pounds chuck roast cut into chunks
- 2 teaspoons kosher salt
- 3 tablespoons olive oil
- 8 cloves garlic
- 1 750ml bottle chianti
- 1 1/2 tablespoons coarse black pepper crushed with a mallet



Instructions

1. Using paper towels, pat the beef chunks very dry. Season with salt on all sides.
2. Heat a large Dutch oven to medium heat. Add the olive oil and the garlic to the pot and cook for 1-2 minutes or until the cloves turn lightly golden. Remove the garlic cloves but save them for later.
3. Add the beef without crowding the pan (work in batches). Sear the beef on all sides (about 5-6 minutes total) then place the pieces onto a plate. Repeat for subsequent batches.
4. Add the black pepper to the oil and cook for 30 seconds. Turn the heat up to medium-high and add the red wine. Once bubbling, scrape the brown bits off the bottom of the pot with a wooden spoon. Let the wine bubble for 2-3 minutes then turn the heat down to medium-low.
5. Return the seared beef and garlic cloves to the pot and cover with the lid. Cook for 90 minutes completely covered then remove the lid and continue to cook for another 60-90 minutes or until tender. Make sure to stir the meat every so often and to check for tenderness. The meat should be tender but not falling apart.
6. Once the meat is tender you can remove it to a plate and reduce the liquid in the pot by bringing it to a boil. If the liquid is thick enough to your liking, just skip the boiling step and serve with crusty Italian bread, polenta, or mashed potatoes.