

WHAT'S FOR DINNER?
FIND HUNDREDS OF WEEKNIGHT FAVORITES
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October favorites

Recipes from our readers, tested in *Sunset's* kitchen

BY MOLLY WATSON AND JESSICA BATTILANA PHOTOGRAPHS BY LEO GONG FOOD STYLING BY DAN BECKER

Paprika short-rib beef stew

Mickey Strang, McKinleyville, CA

PREP AND COOK TIME 3½ hours
MAKES 8 servings
NOTES *Pimentón* is available at gourmet grocery stores and from La Tienda (*latienda.com* or 800/710-4304).

½ cup flour
2 tbsp. hot paprika
2 tsp. pimentón (smoked Spanish paprika; see Notes)
About 1½ tsp. salt, divided
About 1 tsp. freshly ground black pepper
4 lbs. bone-in beef short ribs
4 strips thick-cut bacon
1 medium onion, chopped
4 cloves garlic, finely chopped
1 bottle (12 oz.) beer
1 can (14.5 oz.) whole peeled tomatoes, chopped and juices reserved
2 lbs. Yukon Gold or russet potatoes

1. Preheat oven to 300°. Combine flour, hot paprika, smoked paprika, 1 tsp. salt, and 1 tsp. pepper in a large bowl or large resealable plastic bag. Working in batches of 2 or 3, toss short ribs with flour mixture.

2. In a large Dutch oven or other heavy ovenproof pot over medium-high heat, cook bacon until fat renders. Transfer bacon with a slotted spoon to paper towels and reserve. Pour off all but 1 tbsp. fat from pot. Add short ribs and brown on all sides, 3 to 5 minutes per side.

3. Chop reserved bacon and set aside. Transfer short ribs to a plate and reserve. Add onion and ½ tsp. salt to pot and cook, stirring, until softened, about 3 minutes. Add garlic and cook, stirring, until fragrant, about 1 minute. Add beer and, using a wooden spoon or spatula, scrape up any browned bits on the bottom of the pan. Add tomatoes and their juices and reserved bacon. Increase heat to high and bring mixture to a boil. Return short ribs to pot, cover, and bake two hours.

4. Peel potatoes and cut into 1-in. pieces. Add to short ribs, cover, and bake until potatoes are tender and meat pulls away easily from the bone, about 30 minutes. Add salt and pepper to taste. Spoon off excess fat and serve hot.

PER 1½-CUP SERVING 724 CAL., 65% (468 CAL.) FROM FAT; 31 G PROTEIN; 52 G FAT (22 G SAT.); 32 G CARBO (2.3 G FIBER); 679 MG SODIUM; 112 MG CHOL. >132