

# Artisan

## RECIPES

PROUDLY PRESENTED BY THE CALIFORNIA WINE CLUB  
www.cawineclub.com 800-777-4443

### Cazuela (Chilean Stew)

Chilean Cazuela, like many comfort food dishes from around the world, can be as varied as you care to make it. To retain the iconic flavors that make this dish a nostalgic whiff of home for Chilean expats and simply a delicious harvest stew for us all, we do recommend beef (grass-fed, local is best). And don't leave out the potato, pumpkin or corn-on-the-cob!

Recipe courtesy of Que Rica Vida

Wine club members will enjoy this recipe with many types of Chilean red wines.

Prep Time: 15 Minutes

Cook Time: 30 Minutes

Serves: 4 servings

#### Ingredients

- 1 lb beef brisket (or white meat of choice)
- 2 Tbsp olive oil
- 1 onion, peeled and cut vertically into quarters
- 1 tsp oregano
- 1 tsp ground cumin
- salt, to taste
- freshly ground black pepper, to taste
- 8 small red or white new potatoes
- 2 carrots, peeled and cut across into four pieces
- 1 red or green bell pepper, seeded and cut into quarters
- 1 stalk celery, chopped
- 4 2-inch chunks pumpkin meat
- 1 c rice
- 5-6 c boiling water



- 2 ears corn, each cut into four rounds
- 1 c peas or green beans
- 2 Tbsp cilantro, chopped

#### Preparation

- Cut brisket into eight equal portions. Heat oil in a large pot, add meat and brown well. Add onion, oregano, cumin, salt and pepper; stir, and continue cooking over medium heat for five minutes.
- Add potatoes, carrots, bell pepper, celery, pumpkin and rice; add enough boiling water to cover the contents completely. Simmer for ten minutes, stirring occasionally.
- Add corn, peas or green beans and cook for an additional ten minutes; adjust seasonings to taste.

Serving Suggestion: Serve hot in warm bowls. Take care to include at least two pieces of meat, two potatoes, one piece of pumpkin and two pieces of corn in each bowl. Garnish with a bit of chopped cilantro.

We love to receive feedback from our wine club members! If you make this recipe, please let us know what you think and snap a photo to share with other wine club members.