**Yuengling® IRISH STEW**

**Ingredients**
- 1 Tbs extra virgin olive oil
- 1 coarsely chopped medium onion
- 1½ lb lean boneless lamb shoulder or boneless beef roast cut into 1” cubes
- 12 oz Yuengling Black & Tan
- 1 tsp garlic pepper
- 2 cans (14 1/2 oz each) beef broth
- 1 package brown gravy mix
- 3 cups cubed red potatoes
- 2 cups thinly sliced carrots
- 2 cups shredded green cabbage
- ½ cup fresh chopped chives

**Directions**

1. In a large saucepan, heat oil. Add onion and sauté until brown, stirring occasionally.

2. Add lamb or beef sautéing until brown. Add Yuengling Black & Tan and pepper. Cover and let simmer for ½ hour.

3. Stir in broth and gravy mix; add potatoes and carrots. Cover and let simmer 15-20 minutes or until vegetables are tender.

4. Add cabbage; cook until it turns bright green. Taste for seasonings, garnish with chopped chives.

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