



Harvest Beef Stew

Featuring: Saparosa Black Truffle Infused Olive Oil

You Will Need:

- 1 medium onion
- 3 stalks of celery
- 2 carrots
- 3 cloves of garlic
- 3 T Delavignes Extra Virgin Olive Oil
- 1 lb chuck roast, cubed
- 1 qt beef stock
- 1 qt water
- 1 can Cream of Mushroom Soup
- $\frac{1}{2}$ Cup pearl barley
- 1 cup frozen corn
- 3 T Saparosa Black Truffle Olive Oil
- 1 cup frozen peas
- Salt & pepper to taste

Instructions: Chop the onion, carrots & celery and mince garlic. Heat **EVOO** in large soup pot over Medium; sauté the veggies & garlic until tender. Add water & stock to the pot and bring to a boil. Add meat cubes then reduce heat & simmer for 20 min. Add barley, corn & peas, simmer for additional 20 min. Stir in Cream of Mushroom Soup 15 minutes before serving. Salt & Pepper to taste & garnish each serving with a drizzle of **Saparosa Black Truffle Oil**.

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