

Village-style Braised Meat

Ingredients

- **2 lbs stewing meat** (beef chuck, pork shoulder, lamb shoulder, chicken dark meat)
- 1 lbs onions, finely chopped
- 8 oz mushrooms, chopped
- 1/2 cup white wine, divided
- 1 Tbsp tomato paste
- 2 tsp sweet paprika
- salt and ground pepper to taste
- 1/2 cup beef or vegetable broth
- 4 dried [Macedonian peppers](#) (substitute with Aleppo, Anaheim or poblano peppers), chopped
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Directions

Preheat oven to 350°F/180°C

Cube meat and reserve some of the fat.

Heat a saute pan over medium high heat, add the fat and cook until enough has rendered to coat the bottom of the pan. Add the meat chunks and brown on all sides. Remove meat from the pot and set aside.

Reduce heat to medium, add the chopped onions and cook until soft. Add the chopped mushrooms and cook until the liquid they release has evaporated. Add 1/4 cup of wine and deglaze. Return meat to the pan.

Stir in tomato paste, paprika and salt and pepper to taste. Turn off heat and transfer all the meat to a oven-safe casserole dish. Pour the remaining 1/4 cup wine and broth on top. Add dried peppers. Cover tightly and cook for 2 hours.