



Kitchen Cheat Sheet: Guinness Beef Stew

RESTLESSCHIPOTLE.COM | SOUTHERN COMFORT FOOD

.....

Tips and Time Savers

- Brown the beef properly: This is where flavor starts. Take the extra few minutes and let it get real color before it goes anywhere near the slow cooker.
- Give it enough time: Tough cuts don't respond to encouragement. Low and slow until the beef is tender, not when the clock says so.
- Season at the end: Long cooking dulls salt. Taste and adjust right before serving so it eats like stew, not effort.
- Cut vegetables large: Big chunks survive the cook and still feel like food at the end, not filler.
- Use the stout you'd actually drink: Guinness works because it's balanced and reliable. This isn't the place for novelty beer.
- Finish with butter: A small knob at the end smooths everything out and pulls the sauce together. Quiet but important.

Storage

This stew keeps well, which is good news since it's even better the next day. Store leftovers in an airtight container in the refrigerator and plan to enjoy them within a few days.

It freezes without drama, too. Cool it completely, portion it out, and freeze for up to 3 months.

Reheat gently on the stove or in the microwave until hot all the way through, giving it a stir so everything comes back together like it should.

Variations

- Lamb instead of beef: Swap in lamb stew meat for a more traditional pub-style feel. Everything else stays the same and it turns out rich and deeply comforting.
- No Guinness: Use more beef stock if you have to, but understand you're making beef stew, not Guinness beef stew. Still good. Different lane.
- Extra vegetables: Mushrooms, parsnips, or turnips all work here. Keep the cuts large so they don't disappear by dinnertime.
- Thicker stew: Mash a few potatoes directly into the broth or add a little extra flour slurry near the end and let it cook uncovered until it tightens up.
- Stovetop or oven version: This can be finished low and slow on the stove or in the oven if needed. Same idea. Just keep the heat gentle and the lid on.

FAQs

Can I skip browning the beef?

You can, but you'll miss flavor. Browning gives the stew depth and keeps it from tasting like everything just met five minutes ago.

Does this taste like beer?

It tastes rich and dark, not like you're drinking a Guinness with a spoon. The alcohol cooks off and what's left is body and depth.

Can I make this without Guinness?

You can substitute more beef stock, but it won't be the same stew. If you're making Guinness Beef Stew, the Guinness is kind of the point.

Why is my beef still tough?

It needs more time. Stew meat softens when it's ready, not when the clock says so. Keep cooking.

Can I use lamb instead of beef?

Absolutely. Lamb works beautifully here and leans even harder into pub-food energy.

Can I make this ahead of time?

Yes—and it's better the next day. The flavors settle in and behave overnight.

Can I freeze this stew?

Yes. Let it cool completely, freeze in portions, and reheat gently. It holds up well and doesn't get weird.

Is this stew supposed to be thick?

Yes. This is stew, not soup pretending to be helpful.

Nice to Have

As an Amazon Associate, I earn commission from qualifying purchases.

If your slow cooker can't be trusted to mind its own business, this Hamilton Beach 6-quart Set & Forget is the upgrade. You set the temp, lock the lid, walk away, and it does exactly what it's told—no boiling over, no mystery doneness, no babysitting. It's big enough for real meals, steady enough for long cooks, and calm under pressure, which is more than I can say for most appliances. I've had mine for years and it's still going strong. [Get it here.](#)