



## *Kitchen Cheat Sheet: Guinness Beef Stew*

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### *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*

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