



Beef In Wine Sauce

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A rich and hearty pressure canning recipe made with chunks of beef or moose meat simmered in a savory wine sauce. Great served over mashed potatoes.

Ingredients

- 2 lbs round steak, beef roast, or moose roast
- Canola oil for browning
- 1 cup shredded apple
- 1 cup shredded carrot

- ¾ cup sliced onion
- ¾ cup water
- ½ cup dry red wine
- 1 tsp kosher salt
- 2 tbsp crushed garlic
- 2 packets beef bouillon
- 2 bay leaves
- ½ tsp Kitchen Bouquet

Instructions

1. Cut the meat into roughly 1 inch cubes.
2. Heat a cast iron frying pan with a little canola oil and brown the meat in batches.
3. Transfer the browned meat into a large pot.
4. Add the shredded apple, shredded carrot, sliced onion, water, red wine, kosher salt, crushed garlic, beef bouillon, and bay leaves.
5. Bring everything to a boil while stirring regularly.
6. Reduce the heat and simmer for 1 hour, stirring occasionally.
7. While the mixture simmers, keep your jars hot in hot water.
8. After the hour is up, stir in the Kitchen Bouquet.
9. Fill hot jars leaving 1 inch headspace.
10. Wipe the rims with vinegar, apply lids and bands finger tight, and place jars into the pressure canner.
11. Once the canner reaches a steady flow of steam, allow it to exhaust or vent steam continuously for 10 minutes before placing the weight on the vent or closing the petcock.
12. After the 10 minute exhaust period, process half-pint or pint jars for 75 minutes. Process quart jars for 90 minutes.
13. Allow the canner to depressurize naturally before opening.
14. Wait 10 minutes before removing the jars and let them cool overnight.

Notes

- The original Ball recipe calls for round steak, but moose meat works very well in this recipe.
- The recipe makes about 2 to 3 pint jars or roughly 5 half-pint jars.
- Serve hot over mashed potatoes, rice, or egg noodles.

[This recipe is part of a larger guide - read the full post here](#)