DINNER: This recipe calls for elk which can be easily substituted for beef. The spices are warm + savoury. You’ll love this take on an American classic. We’ve paired this recipe with our Goat Sans Rope. This wine shows heavy notes of cherry preserves, bay leaves + candied orange peel. A perfectly hearty winter pairing.

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| **Moroccan Spiced Elk(or Beef) Stew** | |
| Serves: 6 | |
| **Ingredients:**   * 3 tablespoons olive oil * 2 pounds elk tenderloin > cut into 1-in pieces * 3 garlic cloves, chopped * 1 large sweet onion, chopped * 1 tablespoon paprika * 2 teaspoons ground cumin * 1 1/2 teaspoons ground cinnamon * 2 large carrots, chopped * 1 cup Dreamcôte Goat Sans Rope * 2 cups beef broth * 1/2 cup halved pitted green olives * 1/2 cup golden raisins * 1 15oz cap of chopped tomatoes * 1 tablespoon zested orange * 1/2 cup chopped cilantro > More for garnish | **How To:**  Heat 2 tbs oil in large saucepan (cast iron if you have it) over medium-high heat. Pat elk dry and season with salt + pepper. Working in batches, add elk to pan and brown on all sides(3 min). Careful not to overcrowd your pan. Transfer browned elk to plate. In remaining tbs of oil, sauté garlic(1min). Add onion + spices(2min) – Stir frequently. Add carrot(7min). Add Dreamcôte Goat Sans Rope, broth, olives, raisins, zest + cilantro; bring to boil. Simmer until juices thicken(5 min). Add elk + any accumulated juices to pan. Stir to warm through + serve. Cook for 2 hours for max flavor melding. Enjoy! |
| **Hot Tip:** Stew is one of those foods that improves on the second day. Make this the day prior. Reheat prior to guest arrival so you can focus on your cocktail game + your guests. | |



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