

# Greek Stefato

By Judy Shroyer

## Ingredients

1 medium – large onion, thinly sliced  
½ cup butter  
3 lbs. stew meat  
Salt & pepper  
1 bay leaf  
2 T. dried currants  
6 oz. tomato paste  
½ cup dry table wine  
2 T red wine vinegar  
1 T brown sugar  
1 large clove garlic, minced  
1/8 tsp cloves  
¼ tsp cinnamon  
¼ tsp cumin  
¾ lb. sliced Monterey Jack cheese  
¾ - 1 cup walnut halves

## Directions

Sauté onions. Season meat with salt and pepper and add to onions. Stir to coat. Add bay leaf. Add currants. Stir together tomato paste, vinegar, wine, garlic and spices and add to meat. Cover and simmer at least 2 ½ hours. Sprinkle with cheese and add nuts. Heat until cheese melts. Best if made a day ahead. Add walnuts and cheese before serving. Serve over rice or flat noodles. Serves 6.