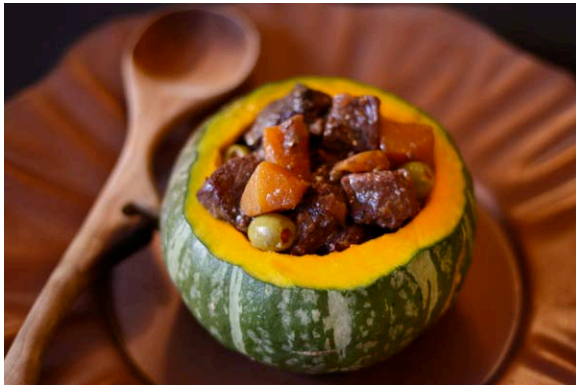


Vampire-Repellant Beef Goulash

Garlic and red wine make a fragrant base for this seasonally appropriate stew. The orange butternut squash is the perfect color for the evening, and the olives, well, besides the briny flavor they bring; those are the eyeballs of course! Ya gotta have a little Halloween gross-out!

Recipe Source: [Recipe Lion](#)



Ingredients

- 1 tablespoon olive oil
- 1 pound lean beef stew meat
- 1 onion, chopped
- 6 cubes Dorot frozen garlic (or 6 garlic cloves smashed)
- 1½ cups red wine
- 1 cup beef broth
- 1 (12-ounce) bag butternut squash cubes
- 1 cup green olives stuffed with pimento
- salt and pepper

Directions

1. In a large saucepan, heat the oil and, working in batches, sauté the stew meat until well browned. As each batch is browned, remove to a platter, and continue until all meat is browned.
2. Sauté the onion until softened and fragrant, 3 to 4 minutes. Add the garlic and sauté until fragrant, 2 to 3 minutes.
3. Add the wine, bring to a boil, reduce the heat, and simmer until reduced by half, 4 to 5 minutes.
4. Add the beef broth and meat to the pan. Bring to a boil, reduce the heat, cover, and simmer 30 minutes.
5. Add the butternut squash cubes, season lightly with salt and pepper, and simmer, covered another 15 to 20 minutes.
6. Add the olives, and warm through.

You could hollow out a pumpkin to use as a tureen for this soup. But be sure to serve it in a dish with something “soppable”—mashed potatoes, buttered noodles, or couscous. You’ll want to catch every drop of the delicious sauce!

Prep time: 5 minutes

Cook time: 1 hour