Guinness Stew

Servings

Serves 6

Ingredients

- 2 tablespoons olive oil
- 1 pound Italian sausage, cut into bite size pieces
- 1 cup onion, chopped medium
- 1 Granny Smith apple, peeled and diced medium
- 2 garlic cloves, diced fine
- 1 can sliced potatoes, un-drained
- 1 can dark red kidney beans, un-drained
- 2 tablespoons tomato paste
- ½ bottle Guinness® Stout
- ½ teaspoon chipotle chili powder
- Salt and pepper to taste
- Shredded cheese (optional)

Directions

Heat a large pot over medium high heat for one minute. Add the oil and sausage and sauté for 2 minutes. Add the onion, diced apple and garlic and sauté for 3 minutes: or until sausage is cooked through.

Add the remaining ingredients, except for the cheese. When simmer returns, lower the heat to medium and cover for 10 minutes. Serve and garnish with the cheese.