

SOBON ESTATE



Shirley Sobon's Zinfandel Stew

A family favorite we've been making for over 30 years!

- 2 lbs. stew meat
- 1 package dry onion soup
- 2 cans of diced tomatoes
- 3 Tbsp. tapioca
- ½ cup **Sobon Estate Old Vines Zinfandel**
- 2 pieces of white bread, broken up
- Pinch of thyme, rosemary and marjoram
- salt and pepper to taste
- 2 large carrots (sliced)
- 2 sticks of celery (chopped)



Heat oven (or large crock pot) to 250 degrees. Combine all ingredients (minus the carrots and celery) in a large oven-safe pot (or crock pot), cover, and cook for three hours. Add chopped carrots and celery, then cook for one additional hour. Can be served along side French bread, over rice, or atop egg noodles. Enjoy with the rest of the bottle of Old Vines Zin!