

## PROTEIN

- 2½ lbs beef Shoulder Roast, Boneless, cut into ½-inch pieces
- 2 lbs beef Chuck Short Ribs, Boneless
- 2 lbs beef Stew Meat, cut into 1 to 1½-inch pieces
- 2 slices bacon, cut into ½-inch pieces

## PRODUCE

- 7 tsp minced garlic
- 2 small onions
- ¼ cup chopped shallots
- 1 lb sweet potatoes, peeled, cut into 1-inch pieces (about 3 cups)
- 4 fresh thyme sprigs
- 1½ cups sliced mushrooms

## DRY GOODS/PANTRY

- 2 Tbsp + 1 tsp vegetable oil
- 2 tsp salt
- ½ tsp pepper
- 2 cans (14½ oz each) diced tomatoes with green peppers and onions
- 1 small can chipotle peppers in adobo sauce
- 1 can (15 oz) black beans
- 1¼ cups beef broth
- 1 can (10½ oz) condensed French onion soup
- 3 Tbsp masa harina
- 2 tsp cornstarch
- 1/3 cup unsweetened dried cranberries
- 1½ cups dry red wine

## REFRIGERATOR

- 1 bottle (12 oz) light beer
- 1 cup apple cider
- 2 Tbsp butter
- Sour cream (optional)

## FULL RECIPES

[Smoky Chipotle Chili](#)

[Braised Short Ribs with Red Wine Sauce](#)

[Autumn Beef and Cider Stew](#)