



## Beer-Braised Wagyu-Wrapped Potatoes

Chuck



14



**365 kcal**  
(per serving)



**25 min**



This rich and flavorful beer-braised beef and potato dish is excellent as an accompaniment to pasta or as a sandwich filling.

### Makes 2 servings

|                      |                    |
|----------------------|--------------------|
| Wagyu chuck (sliced) | 150 g              |
| Potato               | 1 medium (150 g)   |
| Flour                | 1 scant tablespoon |
| Butter               | 1 tablespoon       |
| Beer                 | 100 ml             |
| Curry powder         | 1/2 teaspoon       |
| Worcestershire sauce | 1 large tablespoon |
| Ketchup              | 2 teaspoons        |
| Salt                 | Pinch              |
| Pepper               | Pinch              |

1. Cut the potato into about 1.5 cm thick and wide sticks. Soak potato sticks in water to remove starch, then drain and pat dry.
2. Lay out thinly sliced Wagyu chuck on a surface. Season both sides with salt and pepper.
3. Take two potato sticks at a time and roll up in the slices of beef. Repeat with the remaining potatoes and slices of meat. Lightly coat each piece with flour.
4. Heat butter in a frying pan and saute the beef-wrapped potatoes over medium to high heat while turning. When meat has browned, add beer to the pan and cover with a lid. Braise over low heat for about 10 minutes.
5. Turn up to medium heat and add curry powder, Worcestershire sauce, and ketchup. Cook for another 3 or 4 minutes for sauce to be absorbed.