Roasted Poblano Beef Stew with Wine

2 large poblanos
3 lb beef stew meat, chunks
1 onion, chopped
2 cloves garlic, minced
8 oz mushrooms
6 red potatoes, quartered
3 carrots, cut into 1-inch chunks
2 stalks of celery, cut into 1-inch chunks
28 oz crushed tomatoes
2 C Merlot
2 C water

Preheat the oven to 400°. Rub the outside of both poblanos with olive oil. Roast whole for 15 minutes, until the skin is blistered. Put into a paper bag, close and let cool. Once they’re cool, remove the skin and roughly chop. The more seeds you include in the stew, the spicier it will be.

Lower the oven temperature to 300°. Heat a heavy-bottomed, oven-safe stew pot over medium heat. Once the pan is preheated, add oil and heat for 30 seconds then add enough meat to cover the bottom of the pan without overcrowding it. Brown the meat on all sides and set aside. Repeat until all the meat is browned. Saute the onion in the meat drippings until translucent. Add the garlic and saute for 30 seconds. Add the remaining ingredients, including the poblanos. Heat to a boil.

Cover and roast in the oven for 1 hour. If you’re not ready to eat yet, lower the temperature to 200° and leave the pot in until dinner time.