

**Back to Old-Time Beef Stew**

Printable Area

**Old-Time Beef Stew**

Recipe courtesy Paula Deen

<b>Prep Time:</b>	5 min	<b>Level:</b>	<b>Serves:</b>
<b>Inactive Prep Time:</b>	--	Easy	6 servings
<b>Cook Time:</b>	2 hr 15 min		

**Ingredients**

- 2 pounds stew beef
- 2 tablespoons vegetable oil
- 2 cups water
- 1 tablespoon Worcestershire sauce
- 1 clove garlic, peeled
- 1 or 2 bay leaves
- 1 medium onion, sliced
- 1 teaspoon salt
- 1 teaspoon sugar
- 1/2 teaspoon pepper
- 1/2 teaspoon paprika
- Dash ground allspice or ground cloves
- 3 large carrots, sliced
- 3 ribs celery, chopped
- 2 tablespoons cornstarch

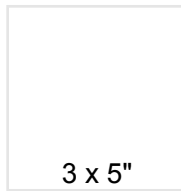
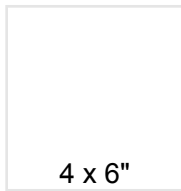
**Directions**

Brown meat in hot oil. Add water, Worcestershire sauce, garlic, bay leaves, onion, salt, sugar, pepper, paprika, and allspice. Cover and simmer 1 1/2 hours. Remove bay leaves and garlic clove. Add carrots and celery. Cover and cook 30 to 40 minutes longer. To thicken gravy, remove 2 cups hot liquid. Using a separate bowl, combine 1/4 cup water and cornstarch until smooth. Mix with a little hot liquid and return mixture to pot. Stir and cook until bubbly.

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