

Beef Stew VI

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Rated: ★★★★★

Submitted By: Paula

Photo By: Lil' KitchenMom

Prep Time: 20
Minutes

Cook Time: 2
Hours

Ready In: 2 Hours
20 Minutes
Servings: 10

"Beef, carrots, potatoes and celery are seasoned with rosemary and parsley in this simple, stovetop stew."

INGREDIENTS:

2 pounds cubed beef stew
meat

3 tablespoons vegetable oil

4 cubes beef bouillon,
crumbled

4 cups water

1 teaspoon dried rosemary

1 teaspoon dried parsley

1/2 teaspoon ground black
pepper

3 large potatoes, peeled and
cubed

4 carrots, cut into 1 inch
pieces

4 stalks celery, cut into 1 inch
pieces

1 large onion, chopped

2 teaspoons cornstarch

2 teaspoons cold water

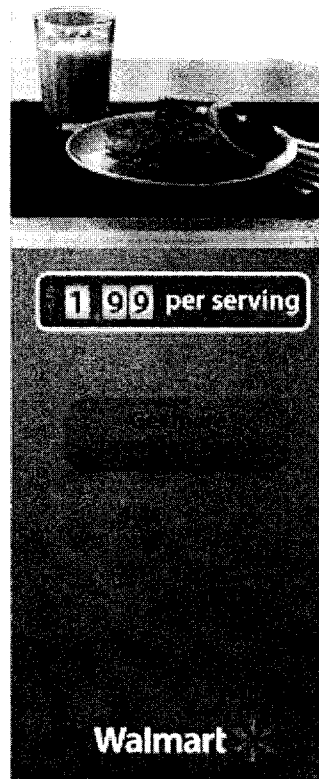
DIRECTIONS:

1. In a large pot or dutch oven, cook beef in oil over medium heat until brown. Dissolve bouillon in water and pour into pot. Stir in rosemary, parsley and pepper. Bring to a boil, then reduce heat, cover and simmer 1 hour.
2. Stir potatoes, carrots, celery, and onion into the pot. Dissolve cornstarch in 2 teaspoons cold water and stir into stew. Cover and simmer 1 hour more.

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Give your
family a
complete
breakfast for
under \$2
a serving.



*Can substitute pork for
the beef.