

Beef Stew

Recipe by: Taste of Home, modified by the O'Connor clan

Servings: 5

Amount	Ingredient
1 pound	stew meat, cubed
1 tablespoon	oil
16 ounce can	petite diced tomatoes
2 cups	beef broth
dash	worcestershire sauce
4 cloves	garlic (or 1 teaspoon powdered)
1	large onion, minced (or 1/4 cup dried minced onion)
pinch	pepper
1 teaspoon	dried basil
1/2 teaspoon	dried oregano
1/2 teaspoon	dried rosemary
pinch	marjoram
4	large carrots, sliced
2	large potatoes, cubed
3/4 cup	frozen peas
3/4 cup	frozen corn
2 tablespoons	flour
1/2 cup	water

- brown beef in oil
- add everything execept the flour and water to cooking pot; bring to boil
- cover and cook until beef is tender (1-2 hours on simmer on stovetop, 2-3 in oven at 375, 4-6 hours in crock pot)
- blend flour and water until no clumps; stir into stew mixture; increase heat and stir until mixture thickens