



Paul's Supermarket
A Fresh Experience!

Beef Stew VI



Rated: ★★★★★

Submitted By: Paula

Photo By: Dianne

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:

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| 2 pounds cubed beef stew meat | 3 large potatoes, peeled and cubed |
| 3 tablespoons vegetable oil | 4 carrots, cut into 1 inch pieces |
| 4 cubes beef bouillon, crumbled | 4 stalks celery, cut into 1 inch pieces |
| 4 cups water | 1 large onion, chopped |
| 1 teaspoon dried rosemary | 2 teaspoons cornstarch |
| 1 teaspoon dried parsley | 2 teaspoons cold water |
| 1/2 teaspoon ground black pepper | |

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.