

BEEF STEW TOO

1- LB CHUCK ROAST-CUT INTO 1- IN. CUBES

1- TB SHORTENING

3- C HOT WATER

½- TS SALT

1/8- TS BLACK GROUND PEPPER

1- LARGE POTATO- CUT INTO 1- IN PIECES

1- MEDIUM CARROTS- CUT INTO 1- IN PIECES

1- MEDIUM CELERY STALK- CUT INTO 1- IN PIECES

1- SMALL ONION- CHOPPED

½- TS BOUQUET GARNISH OR (BASIL, MARJORAM, ROSEMARY, SAVORY, THYME, TARRAGON, OREGANO, SAGE AND DILL WEED, CARAWAY SEED AND ONION POWDER.)

2- PACKAGES OF MCCORMICK'S BROWN GRAVY

1- BEEF BOUILLON CUBE

1- BAY LEAF

½- MERLOT- (DRY RED WINE)

2- TB FLOUR- (WONDRA)

3- GARLIC CLOVES- CHOPPED

2- TBL, SWEET PAPRIKA

1- TBL, MARJORAM

PLACE ALL INGREDIENTS IN A CROCK POT ON HIGH.

WHEN LIQUID STARTS TO BUBBLE, REDUCE HEAT TO MEDIUM.

COOK FOR 8-HOURS. ADD LIQUID AS NEEDED.

Marta Zacek