

Easy Beef Stew

Ingredients:

2 tbsp. flour

1/4 tsp. pepper

1 pound of beef for stew cut into 1 inch cubes

1 tbsp. vegetable oil

1 10.5 oz. can of condensed beef broth

3/4cup water

1/2 tsp. thyme

1 bay leaf

3carrots , sliced into 1/2 inch pieces

2 medium potatoes cut into eighths.

1 stalk of celery cut into half inch pieces

1 onion quartered

Coat meat well with flour and sprinkle with pepper. In a large saucepot heat oil over medium high heat and then add floured beef; browning on all sides.

Stir in broth, water, thyme, and bay leaf and bring to a boil over high heat. Return beef back to the pan and reduce heat to low and cook for an hour and a half until meat is tender.

Remove cover and add the remaining ingredients and cook covered about 30 more minutes. If you want it thicker, remove 3/4 cups of the broth and add 1/4 cup of water mixed with one tablespoon of cornstarch and slowly add back in to pot; stirring well. Cover and let cook an additional 5 minutes or until bubbly. Serve with a nice bread to dip the sauce in.