

Easy Chuck Wagon Beef Stew

2 lb House of Meats lean beef stew meat
2 t oil
1 cloves garlic, minced
2 C hot water
1 large can tomatoes
1 thin sliced lemon
2 medium onions, sliced
1 T salt
½ t pepper
3 T sugar
6 medium carrots, peeled and cut into 1 inch pieces
5 medium potatoes, quartered
Dash cloves
½ t dried basil leaves
1 can peas

| |
|----------------|
| t = teaspoon |
| T = tablespoon |
| C = cup |



In a Dutch oven or skillet, brown beef well in oil. After the beef is cooked, remove and put into a deep pot. Add the garlic and mix well. Add water, tomatoes, lemon, onions, salt, pepper, and sugar. Mix well and simmer 2 hours, stirring occasionally. Add carrots, potatoes, cloves, and crushed basil leaves. Cover, and cook until vegetables are tender. Add canned peas, and cook until they are heated through, about 4 minutes. If necessary to thicken gravy, add flour dissolved in water. Serve hot.

Total cooking time: 2 hrs 20 min

Makes 6 servings.