

Beef Stew for a Crowd

Yield: 22 servings!!!

2 ½ lbs beef stew meat cut into ½ inch cubes

3 tbsp canola oil

3 quarts water

2 cans (15 oz each) tomato sauce

¼ cup beef bouillon granules

1 tsp salt (optional)

½ tsp pepper

3 ½ lbs potatoes, peeled and cubed

4 medium carrots, sliced

3 celery ribs, sliced

2 medium onions, coarsely chopped

¾ cup all purpose flour

1 ½ cups cold water

In a soup kettle, brown the beef in oil; drain. Stir in the water, tomato sauce, bouillon, salt if desired, and pepper. Bring to a boil; reduce heat; cover and simmer for 1 ½ hours or until meat is tender.

Add the potatoes, carrots, celery and onions. Return to a boil. Reduce heat; cover and simmer for 25-30 minutes or until all the vegetables are tender. Combine flour and cold water until smooth; very gradually stir into stew. Bring to a boil; cook and stir for 2 minutes or until thickened.