

Suzanne's Western Beef Stew

Part of this recipe can be made up to 2 days ahead of time.

1 1/2 pounds beef for stew, cut into 1/2 inch pieces

1 tablespoon shortening

1 1/2 cups water

1 can (10 1/2 ounces) condensed beef broth

1/8 teaspoon pepper

Dash of garlic powder

Dash of savory

Dash of thyme

Have ready to add 50 minutes before serving:

2 large potatoes, cut into 1 1/2 inch pieces

3 medium carrots, cut into 1 inch pieces

2 medium stalks celery, cut into 1 inch pieces

1 tsp salt

1 bay leaf

1/2 cup cold water

2 tablespoons all-purpose flour

Cook and stir beef in shortening in a 4 quart Dutch oven until brown, about 15 minutes. Add 1 1/2 cups water, the broth and pepper. Heat to boiling; reduce heat. Cover and simmer until beef is tender, 2 to 2 1/2 hours. Cover and refrigerate no longer than 48 hours. Or to serve same day. . .

About 50 minutes before serving, remove fat from broth. Add potatoes, carrots, celery, onion , salt, bay leaf, savory, thyme and garlic powder. Heat to boiling; reduce heat. Cover and simmer until vegetables are tender, about 30 minutes. Shake 1/2 cup water and the flour in tightly covered container; gradually stir into beef mixture. Heat to boiling, stirring constantly. Boil and stir 1 minute. Serve.