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BEEF AND VEGETABLE STEW

2 Tbsp. vegetable oil, plus additional as needed

1 Tbsp. **Classic Beef & Roast Blend**

2 lbs. (.907 kg) beef stew meat, bite-sized pieces

1 cup diced white or yellow onion

2 ribs celery, chopped

3 Tbsp. tomato paste

3 cups beef broth

1 Tbsp. Worcestershire sauce

10 baby potatoes, halved and quartered

3 or 4 carrots, peeled and roughly chopped

¼ cup water

2 Tbsp. cornstarch

Heat the vegetable oil in a large Dutch oven over medium-high heat. Add about half of the meat to the pan. Sprinkle 1 teaspoon of **Classic Beef & Roast Blend** over the meat and sauté the beef until nicely browned. Use a slotted spoon to transfer the beef to a dish and set aside. Repeat with the remaining beef and 1 teaspoon seasoning, adding additional oil if needed. Add the onion and celery. Cook, stirring occasionally, until softened. Add the tomato paste and stir until well combined. Add the beef broth, Worcestershire sauce, and the remaining seasoning. Add the beef and all the juices that have accumulated back to pot and bring to a boil. Reduce heat to low, cover, and simmer for 1 ½ hours, or until the beef is fork tender. Add the potatoes and carrots and raise the heat to bring the liquid to a boil. Reduce the heat to low, cover and simmer for another 30-40 minutes until the veggies are fork tender. Combine the water and cornstarch in a small bowl and stir it into the beef stew. Continue cooking, uncovered, until thickened.



• **Classic Beef & Roast Blend**