

Alpine Ranch Steak Stew:

We are getting snow this week, so I wanted to get you all a really great stew to enjoy!!

Prep:

Dice ½ cup of onions.

Mince the garlic.

Cut your steak into small chunks and sprinkle with salt and pepper

Wash potatoes and cut them into chunks

Chop the carrots into pieces

Chop the celery into pieces

Stew:

Add 1 tablespoon of butter or olive oil to a pot or Dutch oven.

Add the steak pieces and saute them on medium heat for 4 minutes.

Add the onion and garlic and saute for 3 minutes

Add the potatoes, carrots, and celery.

Add 3 cups of water for 2 serving and 4 cups of water for 4 serving.

Add the beef Bullion (container A), and stir in really well.

Add the tomato paste (container B) and stir in really well.

Add salt and pepper to taste

Bring the stew to a boil, then turn it down to low.

Let the stew simmer for 30 minutes.

Serve the stew in bowl with a piece of sour dough bread.

Enjoy!!!