Beef Stew

40 servings

Prep time: 20 mins

Cook time: 2 hours

Ingredients:

8 pounds cubed beef stew meat

Vegetable oil

16 cups beef stock

2 cans diced tomatoes

2 cans tomato sauce

4 teaspoons dried parsley

4 teaspoons dried rosemary

2 teaspoons ground black pepper

12 large potatoes, peeled and cubed

16 carrots, cut into 1 inch pieces

1 head celery, cut into 1 inch pieces

4 large onions, chopped

4 cloves of garlic, crushed

3 Tablespoons cornstarch

3 Tablespoons cold water

In a large skillet, cook beef in oil over medium heat until brown. Transfer to a large stock pot. Stir in rosemary, parsley and pepper. Add beef stock. Bring to a boil, then reduce heat, cover and simmer 1 hour.

Stir in potatoes, carrots, celery and onion into pot. Dissolve cornstarch in 3 tablespoons water and stir into stew. Cover and simmer 1 hour more.