



BEEF STEW WITH VEGETABLES

- 1 1/2 Pounds Stew Meat
- 3 Tablespoons Flour
- 3 Tablespoons Butter or Bacon Drippings
- 1 1/2 Teaspoons Salt
- Dash Pepper
- 1 Onion, Sliced 1/2 Inch Thick
- 1 Bunch Carrots, Scraped
- 4 Potatoes, Peeled and Diced
- Chopped Parsley

DIRECTIONS

1. Cut stew meat into 2 inch cubes.
2. Wipe with a damp cloth, then roll in flour and brown slowly in butter or bacon drippings.
3. Sprinkle with salt and pepper.
4. Add enough hot water to barley cover, then cover and simmer for 1 1/2 to 2 hours, add more water if needed.
5. Add vegetables 30 minutes before the stew is done.
6. Sprinkle with parsley and serve.