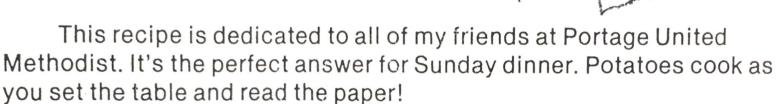
After-Church Stew OF AT

Serves 5-6

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1-1/2 pounds lean beef cubes (1-1/2 inch cubes of chuck or round)

- 2 teaspoons salt
- 1/4 teaspoon pepper
- 1/4 teaspoon basil leaves
- 2 stalks celery, cut in diagonal pieces
- 4 medium carrots, pared and quartered
- 2 medium onions, cut in 1/2 inch slices
- 1 (10-3/4 ounce) can condensed tomato soup
- 1/2 soup can water
- 3 medium potatoes
 - 1. Place beef (no need to brown it) in 3 quart casserole. Sprinkle with salt, pepper and basil. Top with celery, carrots and onions.
 - Combine soup and water. Pour over meat and vegetables, coating all pieces. Cover tightly.
 - 3. Bake in slow 300° oven 3 hours.
 - 4. Add potatoes and bake 45 minutes longer.