

After-Church Stew

GREAT

KIDS
LIKE

Serves 5-6

This recipe is dedicated to all of my friends at Portage United Methodist. It's the perfect answer for Sunday dinner. Potatoes cook as you set the table and read the paper!

- 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.
- 2.** 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.