Bavarian Oven Stew

Makes 6 servings

Ingredients

- 1 1/2 lbs beef chuck, cut in 1" cubes
- 2 Tbsp flour
- 3/4 tsp salt
- 1/4 tsp pepper
- 2 Tbsp butter
- 1 1/2 lb new potatoes, peeled or unpeeled
- 1 cup chopped onions
- 1 beef bouillon cube
- 1 cup water
- 3/4 tsp caraway seed
- 1/2 tsp thyme
- 1 can (14-16 oz) sauerkraut, rinsed and drained

Instructions

1. Sprinkle beef with flour, salt, and pepper.
2. In a large Dutch oven, brown beef in butter on all sides.
3. Stir in remaining ingredients except sauerkraut.
4. Cover and cook in a 350°F oven for 1 hour and 45 minutes.
5. Stir in sauerkraut. Cover and cook an additional 15 minutes.

Bavarian Oven Stew - 6 Servings

1½ lbs beef chuck - cut in 1" cubes
2 T. flour
¾ t. salt
¼ t. pepper
2 T. butter
1½ lb. new potatoes, peeled or unpeeled
1 c. chopped onions
1 beef bouillon cube
1 c. water
¾ t. caraway seed
½ t thyme
1 can (4-16oz) Sauerkraut, rinsed & drained

Sprinkle beef with flour, salt & pepper; in large Dutch oven Brown in butter on all sides. Stir in remaining ingredients except sauerkraut. Cover & Cook in 350° oven 1 hr & 45 min. Stir in Sauerkraut. Cover & cook 15 min.

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