Beef Stew for Six

Recipe from the kitchen of Mrs. Ralph W. Snyder - 1955

Serves 6

Ingredients

- 2 pounds mature beef, trimmed of bone, fat, and most of the gristle, from chuck, round, shoulder, arm, or rump
- 1/4 pound kidney suet
- 6 or more small potatoes, or large ones cut in cubes
- 6 small carrots, or 3 large ones cut in 1-inch pieces
- 6 or more small onions
- 2 stalks celery, in 1/4-inch slices
- Flour (for dredging)
- 1 tsp. sugar
- 1/8 tsp. summer savory
- 1/8 tsp. sweet basil
- 1/4 tsp. thyme
- 2 to 4 peppercorns
- 1 tsp. ground Jamaica ginger
- 2 tsp. salt
- 1 pint boiling water (plus more as needed)

Instructions

1. Use a heavy pan with a tight cover, preferably a Dutch oven. Fry the suet at a moderate temperature and remove the cracklings.
2. Cut the meat into one-inch squares about 1-1/2 inches long. Brown carefully on all sides in the rendered fat, not letting it get too hot.
3. Dredge the browned meat with flour, sprinkle with 1 tsp. sugar, and brown again.
4. Add one pint of boiling water, cover tightly, and simmer (no boiling) for one and one-half hours.
5. Peel the onions, hold them in scalding water for five minutes, and drain.
6. Add the onions to the stew along with the seasonings and other vegetables. Simmer one hour longer. If necessary, more water can be added. If steam escapes, the kettle is too hot.
7. Taste and correct seasoning before serving.

BEEF STEW FOR SIX

By Mrs. Ralph W. Snyder, wife of the 1955 State Cattleman of the Year.

2 pounds mature beef, trimmed of bone, fat and most of the gristle, from chuck, round, shoulder, arm or rump.
¼ pound kidney suet
6 or more small potatoes, or large ones may be cut in cubes
6 small carrots, or 3 large ones cut in 1-inch pieces
6 or more small onions
2 stalks celery in ¼ inch slices
flour
1 tsp. sugar
⅛ tsp. summer savory
⅛ tsp. sweet basil
¼ tsp. thyme
2 to 4 peppercorns
1 tsp. ground Jamaica ginger
2 tsp. salt

RECOMMENDED BY THE WASHINGTON COW BELLES

Compliments of the WASHINGTON CATTLEMEN'S ASS'N.

(See other side)

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Use a heavy pan provided with a tight cover, preferably a Dutch oven. Fry the suet at a moderate temperature and remove the cracklings.

Cut the meat in one inch squares about 1½ inches long. Brown carefully on all sides in the rendered fat, not letting it get too hot. Dredge meat with flour, sprinkle with 1 tsp. sugar and brown again. Add one pint of boiling water, cover tightly, and simmer (no boiling) for one and ½ hours.

Peel the onions, hold them in scalding water for five minutes and drain. Add to stew with the seasonings and other vegetables and simmer one hour longer. If necessary more water can be added. If steam escapes, kettle is too hot.

Taste and correct seasoning before serving.

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