



Beef Stew Bread Bowl Recipe

Description

On chilly days, there's nothing more comforting and satisfying than a hot bowl of beef stew. But have you tried serving that beefy, vegetable-loaded stew inside an edible bread bowl?

Ingredients

- 1.5 lbs stewing beef cubed
- 2 tbsp flour
- Salt and pepper
- 2 tbsp vegetable oil
- 1 onion chopped
- 2 garlic cloves minced
- 3 carrots sliced
- 3 potatoes diced
- 2 stalks celery chopped
- 14 oz can diced tomatoes
- 4 cups beef broth
- 2 tsp Worcestershire sauce
- 1 tsp dried thyme
- 1 tsp dried rosemary
- 1 bay leaf
- 1 cup frozen peas
- 4 round bread loaves
- Butter for brushing optional

Instructions

- Coat beef in flour, salt & pepper. Brown in oil, remove from pot.

- Sauté onions and garlic, then return beef to pot.
- Add carrots, potatoes, celery, tomatoes, broth and seasonings.
- Simmer 1.5-2 hours until beef is tender. Add peas in last 10 minutes.
- Cut tops off bread loaves and hollow out leaving 1/2 inch shell. Toast in 350°F oven for 5 minutes if desired.

- Ladle hot stew into bread bowls, garnish with parsley.

Category

1. Grandma Recipes

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