

Homemade Beef Stew

A homemade beef stew recipe for the stovetop. This traditional stew is good eaten from a bowl or poured over biscuits. Substitute lamb and voila!... Irish stew! If thicker stew is desired, add more cornstarch and/or take the cover off for the last 15 to 20 minutes. The longer this simmers, the better! Vary the herbs to your taste.

Submitted by Paula Antoniou

Tested by [Allrecipes Test Kitchen](#)

Prep Time: 20 mins

Cook Time: 2 hrs. 15 mins

Total Time: 2 hrs. 35 mins

Servings: 10

Ingredients

- 3 tablespoons vegetable oil
- 2 pounds cubed beef stew meat
- 4 cubes of beef bouillon, crumbled
- 4 cups of water
- 1 teaspoon dried rosemary
- 1 teaspoon dried parsley
- ½ teaspoon ground black pepper
- 3 large potatoes, peeled and cubed
- 4 carrots, cut into 1 inch pieces
- 4 stalks celery, cut into 1 inch pieces
- 1 large onion, chopped
- 2 teaspoons cornstarch
- 2 teaspoons cold water



Directions

1. Heat oil in a large pot or Dutch oven over medium-high heat; add beef and cook until well browned.
2. Dissolve bouillon in 4 cups water and pour into the pot; stir in rosemary, parsley, and pepper. Bring to a boil; reduce heat to low, cover, and simmer for 1 hour. Stir in potatoes, carrots, celery, and onion.
3. Dissolve cornstarch in 2 teaspoons of cold water; stir into stew. Cover and simmer until beef is tender, for about 1 hour.

Nutrition Facts

Per Serving: 401 Calories

Total Fat: 21 Saturated Fat: 7g Cholesterol 79mg Sodium 436mg Total Carbohydrate 25g
Dietary Fiber 3g Total Sugars 3g Protein 27g Vitamin C 10mg Calcium 38mg Iron 3mg
Potassium 748mg