

# Mom's Beef Stew

## Ingredients

- 3 tbsp oil (I use canola)
- 1.5 - 2 lb beef chuck, round or rump, cut in 1.5 inch cubes
- 2 medium onions coarsely chopped
- 1 cup red wine
- 4 cups beef broth
- 2 cloves garlic, minced
- 1 tbsp dried parsley
- 1 bay leaf
- 1/8 tsp dried thyme
- 1-2 tsp salt
- 1/4 tsp pepper
- 3 medium potatoes
- 3 carrots (12 baby carrots)
- 3 celery stalks
- 10 small white onions or 3 medium onions, quartered
- 2 medium green peppers
- 8 oz white mushrooms, thickly sliced
- 14.5 can whole tomatoes, cut up a bit, undrained

## For dumplings

- 2 cups Bisquick mix
- 2/3 cup milk

## Instructions

1. Over medium heat, slowly heat oil in heavy bottom stew pot. In it brown meat cubes well, turning on all sides. Remove, and set aside.
2. In same pot, sauté onions until tender.
3. Return meat to pan; add 4 cups beef broth, the wine, garlic, parsley, bay leaf, thyme, salt and pepper, Cover; simmer 1.5 hours or until just tender.
4. Meanwhile, prepare veggies: Peel potatoes and carrots; halve. Peel onions. Cut celery in 3-inch sections. Remove seeds and ribs from peppers; cut in chunks. Slice mushrooms. Cut canned tomatoes.
5. When meat has cooked 1.5 hours, add potatoes, carrots, onions, and celery. Cook 1 hour. Or until meat and veggies are tender.
6. Twenty minutes before end of cooking time add peppers and tomatoes.
7. Bring the stew back to a boil. While waiting mix the milk & Bisquick to make the dumplings
8. When stew returns to boil, drop dough by spoonfuls all over top of stew. Reduce heat, cook uncovered for 10 minutes.
9. Cover and cook for 10 more minutes, and enjoy!

