



Local-Style Beef Stew



Ingredients:

- | | |
|--|---|
| 1 tablespoon cooking oil | 1 tablespoon garlic powder |
| 1 onion, chopped | 1 1/2 teaspoons salt |
| 3 pounds beef (chuck roast), cut into 1-inch cubes | 3 large potatoes, cut into 1-inch cubes |
| 4 cups or 2 (14.5 ounce) cans beef broth | 2 carrots, cut into 1-inch chunks |
| 2 bay leaves | 2 celery stalks, cut into 2-inch pieces |
| 1 small can tomato sauce | 2 tablespoons cornstarch dissolved in 2 tablespoons water |
| Garlic salt | |

Directions:

1. Hit "Sauté" on the Instant Pot and adjust so it's on the "More" or "High" setting. Heat the oil and saute the onions, about 2 minutes. Season the beef with garlic salt, add beef and brown.
2. Add broth, bay leaves, garlic powder, and salt. Secure the lid, hit the "Keep Warm/Cancel" button followed by the "Manual" or "Pressure Cook" button High Pressure for 12 minutes followed by a natural release for 10 minutes, then quick release if necessary.
3. Add potatoes, carrots, celery. Secure the lid, hit the "Keep Warm/Cancel" button followed by the "Manual" or "Pressure Cook" button High Pressure for 4 minutes followed by a quick release.
4. When the lid comes off, hit the "Keep Warm/Cancel" button and then hit "Sauté" again and adjust so it's on the "More" or "High" setting. Bring the pot to a simmer and add in the cornstarch mixture, and tomato sauce and stir immediately. Simmer 5 minutes and enjoy!