

Cabbage and Beef Stew

Servings: 6

Ingredients:

1 ½ pounds beef stew meat, cut into 1-inch pieces
1 cube beef bouillon
2 cups beef broth
1 large onion, chopped
¼ teaspoon ground pepper
1 bay leaf
2 potatoes, peeled and cubed
4 cups shredded cabbage
2 celery ribs, sliced
1 carrot, sliced
1 (8 ounce) can tomato sauce
Salt to taste

Directions:

Step 1:

Cook and stir stew meat in a large saucepan or Dutch oven over medium heat until browned on all sides, 10 to 15 minutes. Drain excess grease

Step 2:

Stir beef bouillon into beef broth in a bowl until dissolved; pour over stew meat. Add onion, black pepper and bay leaf; cover and simmer until stew meat is very tender, at least 2 hours. Add potatoes, cabbage, celery and carrot; cover and simmer until potatoes are tender, 30 to 45 more minutes.

Step 3:

Stir tomato sauce and salt into the stew; simmer, uncovered, until tomato sauce is fully incorporated and flavors have blended, 15 to 20 minutes.