

EASY STEW WITH A CRUNCH

2 lbs of premium stew meat

Put beef chunks in a gallon plastic bag with $\frac{1}{2}$ cup of Hoisin Sauce and marinate in refrigerator overnight.

Place marinated meat into a 5 quart sauce pan with the sauce and cook covered over medium heat. While cooking add 2 tsp beef bouillon granules and 1 Tbsp McCormick Spicy Montreal Steak Seasoning. Stir in. After cooking and stirring 10 minutes add one large chopped white onion. Stir in. Cook for 5 more minutes then add one can (approx. 15 oz each) peas, green beans, corn, diced potatoes, petite diced stewed tomatoes. Stir well.

Cook for 10 more minutes then add the thickening mixture. (1 Cup water with $\frac{1}{2}$ cup corn starch stirred in) Continue cooking and stirring for a couple more minutes while stew thickens.

Serve hot in individual bowls. Garnish top with several croutons. I prefer Garden Herb flavor, but you can use your favorite flavor of croutons.

Ingredients:

2 lbs premium stew meat

$\frac{1}{2}$ Cup Hoisin Sauce

1 large chopped white onion

one can each --- peas, green beans, corn, diced potatoes, petite diced stewed tomatoes

$\frac{1}{2}$ cup corn starch

10 oz croutons

2 tsp beef bouillon granules

1 Tbsp McCormick Spicy Montreal Steak Seasoning

Preparation time: 10 minutes

Cook time: 20 minutes

Number of servings: 10