

Stews

Polish Sausage Stew

SUBMITTED BY DARCEAL JORDAN, KEWASKUM

- 1 can cream of celery soup
- 1/3 c. brown sugar, packed
- 1 (27 oz.) can sauerkraut, drained
- 1 1/2 lbs. Polish sausage, cut in 2-inch pieces
- 4 medium potatoes, pared and cubed
- 1 c. onion, chopped
- 1 c. (4 oz.) Monterey Jack cheese, shredded

In a slow cooker, combine soup, sugar and sauerkraut. Stir in sausage, potatoes and onion. Cover and cook on low for 8 hours or cook on high for 4 hours. Spoon off excess fat. Stir in cheese. Spoon into serving bowls. Serve with additional shredded cheese to sprinkle on top. Makes 6 to 8 servings.

Stir Up a Stew

SUBMITTED BY DEBBY RHODE, HUSTISFORD

- 1 1/2 lbs. cubed meat (beef, lamb, veal or pork) flour
- salt & pepper to taste
- 1 clove garlic, minced
- 1 small can beef or chicken broth
- 1 tsp. prepared mustard or horseradish
- 1/2 tsp. crushed dried thyme
- 1 bay leaf
- 5 c. raw vegetables, any combo: potatoes, carrots, rutabagas, turnips, parsnips, onions, celery or green peppers
- 1/2 tsp. salt
- dash pepper
- 1 to 2 Tbs. flour

Shake meat with mixture of flour, salt and pepper in plastic bag. Cook meat in skillet with hot oil until browned. Add garlic and broth. Stir in mustard, thyme and bay leaf. Bring to a boil; reduce heat and simmer, covered, until meat is tender (about 1 hr. for beef or lamb and half hour for pork or veal). Add vegetables. Season with salt and pepper. Cover and simmer until vegetables are tender, about another half hour. Thicken with flour dissolved in twice as much water. Cook and stir until bubbly. Serves 6.

Four Pound Farmhouse Stew

SUBMITTED BY DOROTHY GRIVNO, SLINGER

- 1 lb. beef stew meat
- 1 onion, diced
- 1 tsp. garlic powder
- 1 lb. potatoes, peeled (if desired) and cubed
- 1 lb. carrots, peeled and sliced
- 1 lb. bag frozen peas
- 1 (28 oz.) can diced tomatoes
- 2 beef bouillon cubes
- 2 c. water
- 1 tsp. thyme
- 1/2 c. flour
- salt and pepper to taste



Brown stew meat with diced onion and garlic powder in frying pan. Combine carrots, potatoes, peas and diced tomatoes in large roaster or casserole while meat is browning. Add bouillon and water to meat. Cook until bouillon is dissolved. Pour meat and liquid into roaster with remaining ingredients. Stir well. Bake at 350° for 45 minutes to an hour.

Easy Oven Stew

SUBMITTED BY TINA WAGNER, HARTFORD

- 2 lbs. beef or venison, cut for stew
- 2 Tbs. flour
- 1 tsp. salt
- 1 tsp. pepper
- 1 tsp. paprika
- 2 Tbs. vegetable oil
- 4 small onions, chopped
- 4 small carrots, sliced
- 1 c. celery sliced
- 1 (15 oz.) can tomato sauce
- 1 can water
- 1/4 tsp. basil

Mix flour, salt, pepper and paprika. Sprinkle flour mixture over meat. Toss with oil in 3-quart casserole dish. Bake uncovered for 30 minutes at 400°, stirring once. Add vegetables. Pour tomato sauce and water over top and sprinkle with basil. Bake 1 hour, 45 minutes at 350°.

San Francisco Stew

SUBMITTED BY HELEN UECKER, IRON RIDGE

- 1 1/2 lbs. hamburger
- 2 Tbs. shortening
- 1 lb. can tomatoes
- 4 c. Great Northern beans, cooked
- 1 large onion, sliced
- 1 c. brown sugar, firmly packed
- 4 bacon slices

Brown meat in shortening. Drain beans; add to meat with tomatoes. Mash. Pour half the mixture in 4-quart greased baking dish. Layer onions over to cover, sprinkle with brown sugar over onions. Add remaining bean mixture. Bake at 350° for 1 hour. Place bacon slices over top. Bake until bacon is done and juice is absorbed. Serves 6.

Buttermilk Chuck Stew

SUBMITTED BY JANNETTE JEFFORDS, HARTFORD

- 3 1/2 lbs. boneless chuck roast, about 2-inches thick, fat trimmed
- 2 Tbs. shortening
- 2 cans (10 3/4 oz. ea.) condensed cream of mushroom soup
- 1 1/2 c. buttermilk
- 3/4 c. water
- 1 c. chopped onion
- 1/4 tsp. ground nutmeg
- 1/8 tsp. pepper
- 4 medium carrots (about 1/2 lb.), cut in 1 1/2-inch pieces
- 1 small head cauliflower (about 1 lb.), separated in florets

In a large, heavy, oven-proof pan, brown meat in shortening. Pour off fat. Stir in soup, buttermilk, water, onion, nutmeg and pepper. Cover and bake at 350° for 1 1/2 hours. Add carrots; stir mixture. Bake 30 minutes more, arrange cauliflower on top of stew. Bake 30 minutes more or until done. Garnish with parsley, if desired. Makes about 10 cups.

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Veal Stew with White Raisins

SUBMITTED BY JOE DIAMANTI, WEST BEND

- 2 lb. veal, cut into 1 1/2-inch cubes
- flour for dredging
- 4 Tbs. unsalted butter, divided
- 2 Tbs. olive oil
- salt + pepper to taste
- 3 oz. dry sherry
- 1/2 lb. portabella mushrooms, sliced
- 2 Tbs. tomato paste
- 2 c. chicken broth, divided
- 1/4 tsp. dried marjoram
- 3/4 c. white raisins, plumped in brandy, drained
- 1 c. sour cream

Preheat oven to 375°. Dredge veal in flour. In a casserole, heat 1/2 of butter and all of olive oil. Brown veal, sprinkling with salt and pepper. Stir in sherry and cook 1 minute. With a slotted spoon, transfer the veal to a bowl; keep warm. Add the remaining butter to the casserole and cook mushrooms 2 minutes. With a slotted spoon, transfer mushrooms to a bowl (not the one the veal is in). Stir in tomato paste and 1 1/2 cups of chicken broth. Return veal to casserole; add the marjoram and bring to a boil. Cover and cook in oven for 1 hour. If the sauce gets too thick, add a small amount of hot broth. Turn the oven down to 325°. Add raisins; continue cooking, covered, for 1/2 hour. Remove from oven, stir in mushrooms and sour cream. Heat on the top of the stove just to a simmer.

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