

WENDY'S OVEN BEEF STEW

2-3 lbs round steak cut into ½ cubes

1 onion diced

1 Envelope Club House Beef Stew mix

4 cups of water

1 can of beer

Melt 2 TBSP of butter, saute onions add beef and brown (I sprinkle with a bit of Montreal Steak Spice- I have one with no salt added)

When beef cubes are browned on all sides I sprinkle with flour to thicken any juice left in pan.

In a roasting pan add 4 cups water and mix in beef stew mix and about ¾ of the can of beer(keep the rest to top up liquid later) scrape the pan of browned beef into the roasting pan, mix and put in oven at around 275 degrees.

I usually have mine in the over for around 2:00 to eat for 5:30-6:00. I will add sliced carrots and or parsnips about 1 hour before serving.

** I just check on it every hour or so and give it a stir, I will add the rest of the beer when I add the carrots and if you think the liquid is getting low then I add a bit of water if needed.