

Winter Beef Stew

Here's one of our favorite stews to get you thinking about yours. This chunky dish, which appeared in February 1999, is our adaptation of a classic

boil and reduce heat. Cover and simmer for 5 minutes more. Makes 6 servings.

Ingredients

- 1 pound boneless beef chuck, cut into 3/4-inch cubes
- 2 tablespoons cooking oil
- 2 14½-ounce cans beef broth
- 2 teaspoons Worcestershire sauce
- 2 teaspoons snipped fresh oregano or ¼ teaspoon dried and crushed
- 2 teaspoons snipped fresh basil or ¾ teaspoon dried and crushed
- ½ teaspoon pepper
- 2 cups cubed, unpeeled Yukon Gold potatoes or other potatoes
- 1 cup frozen cut green beans
- 1 cup sliced carrots
- 1 cup sliced celery
- 1 15½-ounce can great northern beans, rinsed and drained
- 1 14½-ounce can diced tomatoes
- 1 small yellow summer squash or zucchini, sliced

Directions

1. In a Dutch oven, brown meat, half at a time, in oil. Drain fat. Return the cubes of beef to pan. Stir in the beef broth, Worcestershire, dried herbs and pepper; bring to a boil. Reduce heat and simmer, covered, for 1 hour.
2. Stir in the potatoes, green beans, carrots and celery. Bring to boiling. Reduce heat and simmer the mixture, covered, for 20 minutes. Stir in northern beans, tomatoes, squash and fresh herbs, if using. Return to