CAROL'S BROWN STEW

Ingredients

- 1. 2 pounds of lean beef -- cut into cubes
- 2. 2 tablespoons olive oil
- 3. 4 cups water -- boiling
- 4. 2 tablespoons whole wheat flour
- 5. 1 teaspoon lemon juice
- 6. 1 teaspoon Worcestershire sauce
- 7. 1 clove garlic -- minced
- 8. 1 medium onion -- sliced
- 9. 2 bay leaves
- 10. 1 tablespoon salt
- 11. 1 teaspoon pepper
- 12. 1/2 teaspoon paprika
- 13. Dash allspice or cloves
- 14. 1 tablespoon sucanat with honey
- 15. 6 carrots -- quartered
- 16. 1 pound small onions
- 17. 2 potatoes -- cubed

Instructions

1. Thoroughly brown meat on all sides in oil. Add water, flour, lemon juice, Worcestershire sauce, garlic, onion, bay leaves and seasoning. Simmer 2 hours. Stir occasionally to keep from sticking. Add carrots, onions, and potatoes. Cook till done. Makes 6-8 servings. Very good on a cold winter day.