

Beef Stew

- 1 1/2 pounds beef stew meat
- 2 tablespoons vegetable oil
- 2 (10-ounce) cans beef broth
- 1 onion, cut into chunks
- 2 teaspoons thyme
- 2 bay leaves
- 1/4 teaspoon black pepper
- 1/2 teaspoon salt
- 15 snack size carrots
- 4 stalks celery, cut into chunks
- 2 potatoes, peeled and cut into chunks
- 6 tablespoons flour
- 1 cup biscuit mix
- 1/3 cup milk

In a large Dutch oven, brown the beef in the oil. Add beef broth and 2 cans full of water. Season with thyme, bay leaves, pepper and salt. Cover and simmer for 1 1/2 hours. Add carrots and celery and simmer for 15 minutes. Add potatoes and simmer about 20 more minutes. Shake together the flour and about 3/4 cup water. Stir flour mixture into stew and bring to boil. Mix together biscuit mix and milk and drop 4 spoonfuls onto the top of the boiling stew. Reduce to a simmer and cook uncovered for 10 minutes. Cover and simmer for 10 more minutes.