

Bubbie's Space

Good Food ♥ Happy Heart ♥ Brighter Days

Bubbie's Easy Beef Stew Recipe



PREP TIME	COOK TIME	SERVINGS
25 minutes	2½ – 3 hours	6

Ingredients

- 2 pounds beef chuck, cut into cubes
- 2 tablespoons olive oil
- 1 medium onion, chopped
- 3 carrots, sliced
- 2 celery stalks, chopped
- 3 cloves garlic, minced
- 2 tablespoons tomato paste (optional)
- 4 cups beef broth, plus more if needed
- 1 teaspoon dried thyme
- 1 teaspoon dried rosemary
- 1 bay leaf
- 1½ pounds potatoes, cut into chunks
- Salt and black pepper, to taste
- 1 tablespoon cornstarch mixed with 1 tablespoon cold water, if needed
- Fresh parsley, optional



Directions

1. **Season and brown:** Pat beef dry, season with salt and pepper, and brown in olive oil in batches. Transfer to a plate.
2. **Cook the vegetables:** Add onion, carrots, and celery. Cook for 5–7 minutes. Stir in garlic, tomato paste, thyme, and rosemary.
3. **Add the liquid:** Pour in a little broth and scrape the bottom of the pot. Return beef and add remaining broth and bay leaf.
4. **Simmer:** Cover and cook gently for about 1½–2 hours before adding potatoes.
5. **Add potatoes:** Continue simmering for 45–60 minutes, until the beef is fork-tender and potatoes are cooked through.
6. **Thicken if needed:** Simmer uncovered or add the cornstarch slurry and cook until the broth reaches your preferred consistency.
7. **Finish:** Remove bay leaf, taste, adjust seasonings, and sprinkle with parsley.

Bubbie's Secrets to Stew Success

- ✓ **Keep it at a gentle simmer.** A hard boil can make meat tougher and cause vegetables to break apart.
- ✓ **Don't rush the meat.** If beef is still tough, it often needs more gentle cooking time.
- ✓ **Season as you go.** Taste near the end and adjust salt, pepper, herbs, or a small splash of vinegar for brightness.
- ✓ **Make it ahead.** Stew often tastes even better the next day after the flavors have had time to mingle. Refrigerate leftovers within two hours.

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