



## Canned Beef Recipes

### Quick & Easy Beef Stew

#### Ingredients

- 1 cup potatoes, diced
- 1 cup celery, diced
- 1 cup carrots, diced
- 1/2 cup onion, diced
- 1/2 cup tomato juice
- 1 cup water
- 1 tsp salt
- 3 tbsp minute tapioca
- 2 tbsp sugar
- 14 1/2 oz can Stoltzfus Meats beef

#### Directions

1. Place diced potatoes, celery, carrots, and onion into a 2-quart pan, add tomato juice, water, and salt. Bring to a boil over medium-high heat, reduce heat, cover, and cook on low for 12-15 minutes.
2. Add minute tapioca and sugar. Cook covered for 5 more minutes, stirring occasionally to prevent sticking.
3. Add contents of beef and stir carefully to heat through.



### Tasty Beef & Dumplings

#### Ingredients

- 14 1/2 oz can Stoltzfus Meats beef
- 15 oz can mixed vegetables
- 1 tsp onion flakes
- 15 oz can cream of mushroom soup
- 1 cup biscuit mix
- 1/2 cup milk

#### Directions

1. In a large, deep skillet mix beef, mixed vegetables, onion flakes, and cream of mushroom soup. Bring to a boil over medium heat.
2. In a bowl, mix the biscuit mix and milk until a dough forms. Drop by spoonful into boiling stew.
3. Simmer uncovered for 10 minutes. Cover and cook for 10 more minutes.



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