

5-Hour Garden Medley Stew

3 to 5 lbs. stew meat
1/2 tsp. salt
1/2 tsp. pepper
1/2 cup burgundy or cooking wine, *optional**
4 Tbsp. cornstarch, tapioca, or all-purpose flour
3 medium-sized potatoes, peeled and cubed
4 carrots, peeled and cubed
2 medium-sized onions, chopped
Canned vegetables, any type, *optional*
1 packet **Garden Medley Dip Mix** (dry)
1 can (28 oz.) tomato sauce
2 Tbsp. sugar

Place meat in bottom of large oven-proof pot. Sprinkle meat with salt and pepper (and wine, if desired); then coat meat with cornstarch (or tapioca/flour). Add potatoes, carrots, onions, and whatever other vegetables you would like (canned whole green beans, sweet peas, or whole mushrooms are delicious additions). Sprinkle **Garden Medley Dip Mix** over vegetables. Pour can of tomato sauce over all and sprinkle with sugar. Cover and bake at 200° to 250° for 5 hours.

**Wine helps tenderize inexpensive cuts of meat and adds flavor. Any alcohol cooks out.*



© Country Home Creations
1-800-457-3477
www.countryhomecreations.com

5-Hour Garden Medley Stew

3 to 5 lbs. stew meat
1/2 tsp. salt
1/2 tsp. pepper
1/2 cup burgundy or cooking wine, *optional**
4 Tbsp. cornstarch, tapioca, or all-purpose flour
3 medium-sized potatoes, peeled and cubed
4 carrots, peeled and cubed
2 medium-sized onions, chopped
Canned vegetables, any type, *optional*
1 packet **Garden Medley Dip Mix** (dry)
1 can (28 oz.) tomato sauce
2 Tbsp. sugar

Place meat in bottom of large oven-proof pot. Sprinkle meat with salt and pepper (and wine, if desired); then coat meat with cornstarch (or tapioca/flour). Add potatoes, carrots, onions, and whatever other vegetables you would like (canned whole green beans, sweet peas, or whole mushrooms are delicious additions). Sprinkle **Garden Medley Dip Mix** over vegetables. Pour can of tomato sauce over all and sprinkle with sugar. Cover and bake at 200° to 250° for 5 hours.

**Wine helps tenderize inexpensive cuts of meat and adds flavor. Any alcohol cooks out.*



© Country Home Creations
1-800-457-3477
www.countryhomecreations.com

5-Hour Garden Medley Stew

3 to 5 lbs. stew meat
1/2 tsp. salt
1/2 tsp. pepper
1/2 cup burgundy or cooking wine, *optional**
4 Tbsp. cornstarch, tapioca, or all-purpose flour
3 medium-sized potatoes, peeled and cubed
4 carrots, peeled and cubed
2 medium-sized onions, chopped
Canned vegetables, any type, *optional*
1 packet **Garden Medley Dip Mix** (dry)
1 can (28 oz.) tomato sauce
2 Tbsp. sugar

Place meat in bottom of large oven-proof pot. Sprinkle meat with salt and pepper (and wine, if desired); then coat meat with cornstarch (or tapioca/flour). Add potatoes, carrots, onions, and whatever other vegetables you would like (canned whole green beans, sweet peas, or whole mushrooms are delicious additions). Sprinkle **Garden Medley Dip Mix** over vegetables. Pour can of tomato sauce over all and sprinkle with sugar. Cover and bake at 200° to 250° for 5 hours.

**Wine helps tenderize inexpensive cuts of meat and adds flavor. Any alcohol cooks out.*



© Country Home Creations
1-800-457-3477
www.countryhomecreations.com

5-Hour Garden Medley Stew

3 to 5 lbs. stew meat
1/2 tsp. salt
1/2 tsp. pepper
1/2 cup burgundy or cooking wine, *optional**
4 Tbsp. cornstarch, tapioca, or all-purpose flour
3 medium-sized potatoes, peeled and cubed
4 carrots, peeled and cubed
2 medium-sized onions, chopped
Canned vegetables, any type, *optional*
1 packet **Garden Medley Dip Mix** (dry)
1 can (28 oz.) tomato sauce
2 Tbsp. sugar

Place meat in bottom of large oven-proof pot. Sprinkle meat with salt and pepper (and wine, if desired); then coat meat with cornstarch (or tapioca/flour). Add potatoes, carrots, onions, and whatever other vegetables you would like (canned whole green beans, sweet peas, or whole mushrooms are delicious additions). Sprinkle **Garden Medley Dip Mix** over vegetables. Pour can of tomato sauce over all and sprinkle with sugar. Cover and bake at 200° to 250° for 5 hours.

**Wine helps tenderize inexpensive cuts of meat and adds flavor. Any alcohol cooks out.*



© Country Home Creations
1-800-457-3477
www.countryhomecreations.com