

- 1 ½ lbs. beef for stew, cubed
- 5 med. Potatoes
- 3 cups cubed carrots (or mini carrots)
- 2 cans cream of mushroom soup
- 1 envelope dry onion soup mix
- 2 cups water
- ¼ tsp. pepper

In a dutch oven or roasting pan, sear meat on all side. Add potatoes, carrots, mushroom soup, onion soup mix, water and pepper. Mix well. Cover with lid. Bake at 300 degrees for three hours or back at 250 degrees for 5-6 hours to be ready after “the game” or tailgating party. A BYU Edwards family tradition. This recipe can be doubled or tripled for the crowd.

-Becky Price Edwards

GAME DAY STEW