

# CHEF'S ADVANTAGE™



## *Portabella Beef Stew*

### **Ingredients**

- 2 6oz. packages Chef's Advantage Sautéed Portabella Mushrooms
- 2 pounds Stew beef
- 2 tablespoons Vegetable oil
- 3 cups Water
- 1 tablespoon Worcestershire sauce
- 1 clove Garlic, peeled
- 1 medium Onion, sliced
- 1/2 teaspoon Paprika
- 3 large Carrots, sliced
- 3 ribs Celery, chopped
- 2 tablespoons Cornstarch

### **Preparation**

In a large sauce pot, brown meat in hot vegetable oil, over high heat. Add water, Worcestershire sauce, garlic, onion, paprika. Season with salt and pepper. Cover and simmer for 1 1/2 hours. Remove garlic clove. Add carrots and celery. Cover and cook 30 to 40 minutes longer. To thicken gravy, remove 2 cups hot liquid. Using a separate bowl, combine 1/4 cup water and cornstarch until smooth. Mix with a little hot liquid and return mixture to pot. Stir and cook until bubbly. Yield 4-6 servings

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