



♥ recipes worth sharing

Oven Stew

This slow-baked oven stew is hearty, comforting, and packed with rich homemade flavor. Tender chunks of beef cook low and slow with potatoes, mushrooms, tomato juice, and savory seasonings until everything becomes warm, thick, and satisfying. It's an easy old-fashioned dinner that fills the house with cozy smells while it bakes.



PREP TIME
20 min



COOK TIME
5–6 hr



TEMPERATURE
250°F



YIELD
6 servings

INGREDIENTS

- 2 pounds stew meat
- 1 can mushrooms
- 1½ cups canned tomato juice
- 3 cups cubed potatoes
- 16 ounces beef broth
- ½ cup tapioca
- 1 teaspoon sugar
- 1 teaspoon salt
- ½ teaspoon pepper
- ¼ teaspoon garlic powder

Optional Vegetables

- Carrots
- Celery
- Onions
- Peppers



RHINO TIP

Minute tapioca helps naturally thicken the stew as it slowly bakes, giving it a rich old-fashioned texture without needing flour or cornstarch.

STEP-BY-STEP INSTRUCTIONS



- 1 Preheat the oven to 250°F and prepare a large covered baking dish or Dutch oven.



- 2 Place the stew meat, mushrooms, tomato juice, potatoes, beef broth, tapioca, sugar, salt, pepper, and garlic powder into the baking dish.



- 3 Add any optional vegetables you would like, such as carrots, celery, onions, or peppers, and stir everything together until evenly combined.



- 4 Cover tightly with a lid or foil and place in the oven.



- 5 Bake for 5–6 hours, stirring occasionally if desired, until the beef is tender and the stew has thickened. Serve hot.

TIPS & VARIATIONS

♥ Russet or Yukon Gold potatoes both work well in this recipe.

♥ Add extra beef broth if you prefer a thinner stew.

♥ This stew tastes even better the next day after the flavors have blended overnight.

♥ A Dutch oven works especially well for long slow baking.

♥ Frozen mixed vegetables can be added for a quicker version.

♥ Family favorites, one recipe at a time. ♥

