

Adapted from Joy of Cooking. (Stovetop method a lot like Osso Bucco)

A good winter dish, a one-pot one-dish meal with Italian-American spirit.

2 large boiling potatoes, sliced 3/4-in. thick (3C)

Boil potatoes in water to cover. Simmer till halfcooked.

2 lbs. chuck, chuck eye, short ribs or similar well marbled
beef, large cubed (2 inch).

Pat beef dry, dredge in flour.

In a 5-quart heavy casserole, heat 1/4C vegetable oil over medium high
heat till quite hot.

Brown beef cubes. Raise heat and turn as necessary to brown well.

Remove pieces when thoroughly browned, almost cooked through.

Drain all except 3T fat. Reduce heat to medium.

Add one yellow onion, sliced thin (1C).

Add 3 stalks celery including heart and tops sliced long/thin (2+C).

Saute till halfcooked.

Drain potatoes and set aside.

Measure and add water to potato liquid as necessary to make 4C.

Add 4C equivalent Knorr's dry beef bouillion. Bring to boil.

Add broth to pot, raise heat, deglaze pan and add beef and potatoes.

Add 4C (28 ounce can) Italian plum tomatoes, sliced 1/4inch with

juice.

Add fresh pepper to taste. Add bouillion/water to cover as necessary.

Adjust heat to low simmer 1/2-1hr, stirring occasionally to deglaze.

Test beef for doneness.

NOTE. No carrots in this stew. Add 'em if you like.

Serve with Sangiovese, Montepulciano D'Abbruzzo or other Italian economy table
wine.