

Spanish Jack's

Jack It Up Beef Stew with Gravy

Makes 4 servings

Preparation: 15 minutes, Cook Time: 20 minutes

Spanish Jack's Cookbook

Blueberry Grilling Sauce Recipes: **Beef**



A couple of days ago, I was given Spanish Jack's Blueberry Grilling Sauce as a wonderful gift from a dear friend. Since she knew I love to cook, she thought I would love this sauce. The next day, I was going to fix Beef Stew meat for dinner. I thought it would be a great time to make a hearty meal using this sauce. This turned out to be a great way to Jack up your beef stew meat with a flavorful sauce.

Source: *Connie - Ohio*

1 tablespoon Butter
1 tablespoon Olive Oil
1 pound Beef Stew Meat, cut into small
bite size & remove any fat or any gristle
1/4 cup chopped Vidalia Onion
3-4 chopped Mushrooms
1 clove minced Garlic

Salt & Pepper
1 cup Beef Stock
1/4 cup Spanish Jack's Blueberry Grilling
Sauce, medium
2 tablespoons dry Brown Gravy Mix
1 - 1 1/2 cup cooked white rice or Brown
Rice, or Butter Noodles

Directions:

1. Add olive oil and butter to a medium sauce pan at a medium heat setting.
2. Be sure to cut the beef into small bite size before placing the beef into the hot sauce pan.

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3. Season the beef with salt and pepper.
4. Add the chopped Vidalia onions and mushrooms into the sauce pan. Then add the minced garlic into the pan. Stir.
5. When the beef is halfway cooked, start adding the beef stock and Jack's Blueberry Grilling Sauce. Stir for about 10 minutes before adding the dry brown gravy mix.
6. Keep stirring until the sauce becomes thicken. If you want more sauce, add more beef stock and grilling sauce. If your sauce needs to be thicker, add more dry brown gravy mix.
7. Serve hot on top of rice or butter noodles. Use the reserved sauce to top the beef.




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