Autumn Beef And Cider Stew

Feel that chill in the air? Craving beef stew and cider? Try this recipe with both. Tender beef and tangy cider make this a family-friendly and flavorful meal this fall.

2.50 Hours	6 Servings	42 Cal	24g Protein

INGREDIENTS

2 pounds beef Stew Meat, cut into 1 to 1-1/2-inch pieces

2 slices bacon, cut into 1/2-inch pieces

1 teaspoon salt

1/2 teaspoon pepper

1 can (10-1/2 ounces) condensed French onion soup

1 cup apple cider

1 pound sweet potatoes, peeled, cut into 1-inch pieces (about 3 cups)

1/3 cup unsweetened dried cranberries

COOKING

1. Cook bacon in stockpot over medium heat until crisp; remove with slotted spoon to paper-towel-lined plate. Brown 1/2 of Beef Stew Meat in bacon drippings over medium heat; remove from stockpot. Repeat with remaining beef; season with salt and pepper.

2. Return beef and bacon to stockpot. Add soup and cider; bring to a boil. Reduce heat; cover tightly and simmer 1-1/2 hours.

3. Add sweet potatoes and cranberries to stockpot; bring to a boil. Reduce heat; continue simmering, covered, 20 to 30 minutes or until beef and potatoes are fork-tender.

NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein	GLUTEN FREE	ALL NATURAL
6		8g	65mg		29g	24g	1	0

*The % Daily Value tells you how much of a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Courtesy of BeefItsWhatsForDinner.com

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