



Wagon Master Camp Stew

1-2 lb. boneless chuck roast trim excess fat and cut into 1" cubes	1/2 tsp. sugar
1/2 cup flour	1 Tbs. Worcestershire sauce
1 tsp. salt	1/4 tsp. paprika
1 tsp. pepper	1/4 tsp. Tabasco
1/4 cup olive oil	3 carrots; peeled & sliced
1 large onion; diced	2 stalks celery; sliced
1/2 head garlic; minced	3 medium potatoes; diced
2 cups hot water	1 can corn drained
1 packets brown gravy mix	1 can peas drained
1 packet mushroom gravy mix	1 can green beans drained
1 bay leaves	
1/2 tsp. thyme	6 Zip-Top Baggies

At home before trip: Prepare your ingredients. Label bags with waterproof marker.

Zip-Lock 1	meat cubes. (keep in cooler until ready to cook)
Zip-Lock 2	flour, salt, and pepper
Zip-Lock 3	chopped onion and garlic
Zip-Lock 4	contents of gravy mixes, bay leaf, thyme, paprika, and sugar. [Dry Ingredients]
Zip-Lock 5	carrots and celery
Zip-Lock 6	drained vegetables

At campout:

Peel and dice Potatoes

Pat meat to remove some of the moisture. Add meat to your Flour, Salt & Pepper Zip Lock bag and shake until meat is well coated.

Heat a 12" deep Dutch oven using 24 briquettes bottom heat. Add olive oil then meat and brown meat on all sides.

Add onion and garlic and continue cooking until onions are soft and translucent.

Add HOT water, dry ingredients, Worcestershire sauce, and Tabasco. Stir to mix completely. Bring to a boil then add carrots, celery, and potatoes. Return to boil and let cook 15 minutes.

Stir in remaining ingredients [drained veggies] and bring contents to a boil. Cover Dutch oven and reduce briquettes on bottom to 12 and add 6 briquettes to the lid. Simmer for 30-45 minutes or until vegetables are soft.

Serves: 7-10