

Shock Top Beef Stew

Serves: 6-8

Ingredients:

- 3 -4 cups white potatoes, cubed
- 1 bunch celery, rough chopped
- 6 medium carrots, rough chopped
- 1 large onion, rough chopped
- 2 lbs. stew meat
- 1 ½ cups flour
- 1 ½ tablespoons garlic salt
- 1 tablespoon pepper
- 1 tablespoon parsley
- 4 -8 tablespoons bacon grease or 4 -8 tablespoons olive oil
- 3 -5 garlic cloves, minced
- 2/3; cup orange juice
- 1 ½ bottles of Belgian white beer

Directions:

1. Combine all flour and seasoning then roll beef in it to coat, melt down your grease in a skillet then sear the beef just until brown on the outside, do in small batches so not to bring the grease temp down too much. **NO OVERCROWDING** set aside.
2. Add garlic into bacon grease, and Sautee.
3. Add to grease/bacon mixture 1 1/2 bottles of shock top beer and the OJ
4. Place all your veggies in the crock-pot, then your meat, and then pour your grease/garlic/beer mixture over it.
5. Cook on Low 6-8 hours. Make sure to taste test before serving. Add more salt and pepper if needed.