



Cooperative Extension Service College of Tropical Agriculture and Human Resources University of Hawai'i at Manoa



HAMBURGER STEW

Number of servings: 7

Ingredients: 1 small round onion

2 stalks celery

2-3 medium potatoes 1-2 medium carrots

1 thumb size piece

ginger 1 clove garlic

1 pound lean ground

beef

Water to cover

Seasonina

1 (8-ounce) can tomato sauce

2 teaspoons salt

1/18 teaspoon pepper

½ teaspoon sugar

1 tablespoon soy sauce

Thickening

2 tablespoons flour

1/4 cup water

Directions:

- 1. CHOP onion, celery, potatoes, and carrots.
- 2. CRUSH ginger and garlic.
- 3. In a large pot, FRY lean ground beef. POUR out fat.
- 4. ADD ginger and garlic to ground beef. STIR.
- 5. ADD onion, celery, potatoes, and carrot. STIR.
- 6. ADD water to cover the ingredients. ADD seasoning.
- 7. COOK until vegetables are tender. STIR.
- 8. In a small bowl, MIX flour and water mixture, ADD to stew to thicken.

Variations:

Use frozen and canned vegetables.

Use ground chicken or ground turkey instead of lean around beef.

Use cream of mushroom soup instead of tomato sauce.

ALWAYS PRACTICE SAFE FOOD HANDLING TECHNIQUES.

HAMBURGER STEW

Number of servings: 7

Ingredients:

1 small round onion

2 stalks celery

2-3 medium potatoes

1-2 medium carrots

1 thumb size piece

ginger

1 clove garlic

1 pound lean ground

beef

Water to cover

Seasonina

1 (8-ounce) can tomato

sauce

2 teaspoons salt

1/18 teaspoon pepper

½ teaspoon sugar

1 tablespoon soy sauce

Thickening

2 tablespoons flour

1/4 cup water

Directions:

- 1. CHOP onion, celery, potatoes, and carrots.
- 2. CRUSH ginger and garlic.
- 3. In a large pot, FRY lean ground beef. POUR out fat.
- 4. ADD ginger and garlic to ground beef. STIR.
- 5. ADD onion, celery, potatoes, and carrot. STIR.
- 6. ADD water to cover the ingredients. ADD seasonina.
- 7. COOK until vegetables are tender. STIR.
- 8. In a small bowl, MIX flour and water mixture, ADD to stew to thicken.

Variations:

Use frozen and canned vegetables.

Use ground chicken or ground turkey instead of lean around beef.

Use cream of mushroom soup instead of tomato sauce.

ALWAYS PRACTICE SAFE FOOD HANDLING TECHNIQUES.

10/2010 10/2010