

1855 Brisket Cowboy Stew

Recipe by Troy Camp



Ingredients:

brisket
onion
½ stick butter
3 Tbsp flour
1 Tbsp chopped garlic
small red skin potatoes
baby carrots
celery
1 can diced tomatoes
1 can diced green chiles

Directions:

- 1) Cook your brisket (or use leftover brisket!). Once cooked, cube the brisket into bite-sized pieces.
- 2) Add the cubed brisket to a Dutch oven or pot.
- 3) Add the chopped onion and cook a few minutes.
- 4) Add a half stick of melted butter and flour and stir until the mixture starts to thicken.
- 5) Add the chopped garlic and vegetables and mix well.
- 6) Let cook for 1 hour or until carrots and potatoes are tender (stir occasionally).
- 7) Serve with rolls or biscuits.