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Baked Beef Stew

- 1 Pound top round steak or beef stew meat, cut into 1/2-inch pieces
- 1 Medium onion, cut into eighths
- 1 Bag (8 oz) baby-cut carrots (about 30)
- 1 Can (14.5 oz) Muir Glen® organic diced tomatoes, undrained
- 1 Can (10.5 oz) condensed beef broth
- 1 Can (8 oz) tomato sauce
- 1/3 Cup all-purpose flour
- 1 Tbsp Worcestershire sauce
- 1 Tsp sugar
- 1 Tsp dried marjoram leaves
- 1/4 Tsp pepper
- 12 Small red potatoes (1 1/2 lb), cut into fourths
- 2 Cups sliced fresh mushrooms (about 5 oz) or 1 package (3.4 oz) fresh shiitake mushrooms, sliced

- 1) Heat oven to 325°F.
- 2) In ovenproof 4-quart Dutch oven, mix all ingredients except potatoes and mushrooms. Cover and bake 2 hours, stirring once.
- 3) Stir in potatoes and mushrooms. Cover and bake 1 hour to 1 hour 30 minutes longer or until beef and vegetables are tender.

Makes 8 Servings

