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Chuckwagon Stew

- 2 1/2 Pounds beef stew meat
- 2 Tbsp flour
- 1 Tbsp paprika
- 1 Tsp chili powder
- 2 Tsp salt
- 3 Tbsp vegetable shortening
- 2 Onions, sliced
- 1 Clove garlic, minced
- 1 (28 oz) can tomatoes, undrained
- 3 Tbsp chili powder
- 1 Tbsp ground cinnamon
- 1 Tsp ground cloves
- 1/2 Tsp crushed red pepper
- 2 Cups cubed potatoes
- 2 Cups sliced carrots

- 1) Coat beef in mixture of flour, paprika and 1 teaspoon chili powder and salt. Brown in melted shortening in a large Dutch oven, slowly. Add onions, garlic and cook until soft.
- 2) Add tomatoes, 3 tablespoons chili powder, cinnamon, cloves and crushed red pepper. Cover and simmer 2 hours.
- 3) Add potatoes and carrots and cook until vegetables are done, about 45 minutes.

Makes 8 Servings