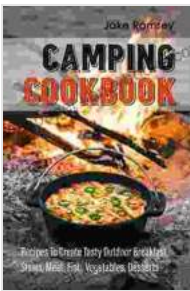


# Recipes To Create Tasty Outdoor Breakfast Stews Meat Fish Vegetables Desserts

Looking for some delicious and easy-to-make outdoor breakfast stews? Look no further! This cookbook is packed with 50+ recipes for stews that are perfect for camping, hiking, or any other outdoor adventure. With a variety of meats, fish, vegetables, and desserts to choose from, there's sure to be a recipe that everyone will love.



## Camping Cookbook: Recipes To Create Tasty Outdoor Breakfast, Stews, Meat, Fish, Vegetables, Desserts

by Karen Brooks

★★★★☆ 4.7 out of 5

Language : English

File size : 25300 KB

Text-to-Speech : Enabled

Screen Reader : Supported

Enhanced typesetting: Enabled

Print length : 95 pages



## Meat Stews

- Beef Stew
- Pork Stew
- Chicken Stew
- Lamb Stew
- Sausage Stew

## **Fish Stews**

- Salmon Stew
- Trout Stew
- Tuna Stew
- Cod Stew
- Clam Stew

## **Vegetable Stews**

- Potato Stew
- Carrot Stew
- Celery Stew
- Onion Stew
- Green Bean Stew

## **Dessert Stews**

- Apple Stew
- Peach Stew
- Blueberry Stew
- Strawberry Stew
- Chocolate Stew

## **Beef Stew**

This classic beef stew is perfect for a hearty and filling breakfast. It's made with tender beef, potatoes, carrots, celery, and onions, and it's simmered in a rich beef broth. Serve it with a side of crusty bread or biscuits for a complete meal.



## Ingredients

- 1 pound beef stew meat, cut into 1-inch cubes

- 1 tablespoon olive oil
- 1 onion, chopped
- 2 carrots, chopped
- 2 celery stalks, chopped
- 3 cloves garlic, minced
- 1 cup beef broth
- 1 cup water
- 1 tablespoon Worcestershire sauce
- 1 teaspoon dried thyme
- 1 teaspoon dried oregano
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 5 potatoes, peeled and cut into 1-inch cubes

## **Instructions**

1. Heat the olive oil in a large pot over medium heat. Add the beef stew meat and cook until browned on all sides.
2. Add the onion, carrots, celery, and garlic to the pot and cook until softened, about 5 minutes.
3. Stir in the beef broth, water, Worcestershire sauce, thyme, oregano, salt, and black pepper. Bring to a boil, then reduce heat to low and simmer for 1 hour.

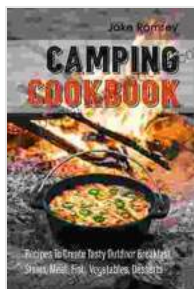
4. Add the potatoes to the pot and cook until tender, about 30 minutes more.
5. Serve hot with a side of crusty bread or biscuits.

## **More Recipes**

Looking for more delicious outdoor breakfast stew recipes? Check out these other great options:

- Pork Stew
- Chicken Stew
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