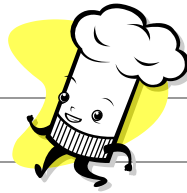

Lee's Famous Paul Bunyan Stew



Ingredients:

2 lbs Lean pork tip or beef tip tenderloin
5 Medium potatoes cubed into small bite size
1 large Sweet onion thickly chopped in quarter size
4 large Carrots diced into ¼ inch thick circles
1 cup Frozen baby sweet peas
1 cup Chopped celery
½ cup Barley
8 cups Water
1 table Better that Bullion pork or beef
spoon
Corn Starch to thicken with
Season salt garlic and pepper

Directions:

1. Use large 8 quart cooking pot
2. Quickly on high brown or braise pork or beef render tips. Remember to season meat before browning or braising with pepper salt and garlic to your liking.
3. Immediately after browning and browning and braising throw in all cups of water to pot. (Very important do not take meat or drippings out of pan before you put in water to pot.
4. Bring to boil and add potatoes, carrots, onion, sweet peas, celery, and barley.
5. Once boiling, bring down to simmer for 25 minutes
6. Immediately after you take the stew off of heat add mixture of corn starch that is mixed with cold water and slowly stir in to thicken to your liking. (Remember as it cools it will thicken more)
7. Best served with homemade baking powder biscuits
8. Serving size 1 lumberjack camp, about 12 big lumberjacks!