

# TEXAS LONGHORN SMOKED STEW RECIPE

BY PECAN PEAK RANCH

## Ingredients

- 1 Cut Stew Meat or Uncut Roast
- Seasonings - Salt, Pepper, Bay Leaves, Parsley, Rosemary, Thyme and Other as Desired
- Butter
- Beef Bouillon Cubes
- Lard - If Browning the Meat Instead of Smoking
- Vegetables - Carrots, Potatoes, Mushrooms, Celery, Corn on the Cob, Your Choice

## Equipment

- Smoker - Wood or Pellet
- Optional - Skillet if Smoker is Not Available
- Slow Cooker - Size to Fit the Quantity of Stew
- Large Tray for Seasoning the Meat
- Large Cutting Board and Carving Knife for Roasts - Not Needed for Pre-cut Stew Meat

## Instructions

- 1 - Thaw meat and dry with paper towels.
- 2 - If whole roast, cut into chunks.
- 3 - Season meat on all sides with salt and pepper.
- 4 - Put meat on tin foil or in grill trays.
- 5 - Place meat in smoker between 200 and 225 degrees for 30 minutes to 1 hour. If you are not going to smoke the meat, brown it in a skillet with a little bit of lard.



## Instructions Continued

- 6 - Place meat in the slow cooker.
- 7 - Add garlic {skinned}, onions {best whole}, spices {to your taste} and vegetables {your choice}. Use one bay leaf for every 2-3 pounds of meat.
- 8 - Add 1 stick of butter for every 2-3 pounds of meat.
- 9 - Add water to just below the top of the vegetables.
- 10 - Add 1 beef bouillon cube for every cup of water.
- 11 - Cook on LOW setting for 4 hours.
- 12 - Remove the bay leaves and serve.



**Enjoy!**

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