

# Betty's Reimagined Beef Stew



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In this video, Betty demonstrates how to make Reimagined Beef Stew. This beef stew is "reimagined" from the leftovers from the previous night's dinner, Beef Sirloin Tip Roast with vegetables. You will need to follow the instructions for making Beef Sirloin Tip Roast with Vegetables, in order to have the leftovers needed for your Reimagined Beef Stew.

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Ingredients (for Reimagined Beef Stew):

- 3 cups cubed roast beef
- 3 cups cubed cooked potatoes
- 2 cups cooked sliced carrots
- 2 cups cooked chopped onions
- 1 cup frozen green peas
- 1 cup beef gravy
- 4 ounces tomato sauce
- 4 cups water

In a large pot, mix all ingredients. Adjust the amount of water, so that it reaches the top of the mixture. Bring to a boil over medium heat. Reduce heat and simmer for one-half hour. Ladle into a large soup tureen and serve immediately. Enjoy! --Betty :)