Leftover Beef Recipes

**Beef Stew (makes 8 servings)**

Ingredients:
- 1/2 pound leftover beef meat
- 1 medium onion, diced
- 8 cups beef broth
- 2 cups shredded cabbage
- 2 cups sliced carrots
- 2 cups diced potatoes
- 2 stalks diced celery
- 1 tsp. Sage
- 1 tsp. Basil
- 1 Tbsp. Parsley
- 2 cups uncooked noodles

Directions:
1. Add meat and onion to a large pot and brown
2. Add broth, vegetables, and spices. Cook over medium-high heat until it reaches a boil
3. Add noodles and simmer for an additional 10 minutes

**Shepard’s Pie (makes 8 servings)**

Ingredients:
- 2 cups of leftover beef meat
- 1 cup of diced onion
- 3 cups leftover vegetables or frozen vegetables
- 1 cup gravy
- 1 cup diced tomatoes, drained
- 1 Tbsp. Worcestershire sauce
- 4-6 mashed potatoes

Directions:
1. Preheat oven to 375 degrees
2. In a 9 x 13 casserole dish, combine meat, onion, and vegetables
3. In a small bowl, mix gravy, tomatoes, and Worcestershire sauce
4. Pour gravy mixture over the meat and vegetables
5. Spread mashed potatoes over meat and vegetables
6. Add cheese if desired
7. Bake at 375 degrees for 25-30 minutes or until top begins to brown
**Beef and Bean Burritos (makes 10 servings)**

**Ingredients:**
- 1 pound leftover beef
- 1 medium onion diced
- 16 oz. refried beans
- 1 tsp. cumin
- 1 tsp. chili powder
- 10 flour tortillas
- 1 cup shredded cheese
- 1/2 cup enchilada sauce

**Directions**
1. In a large skillet combine leftover meat and onion cook until it is browned
2. Stir beans, chili powder, cumin, and cheese simmer for 5 minutes
3. Spoon about 1/4 cup beef mixture onto center of each tortilla. Roll-up each burrito. Top each with some enchilada sauce.

**Beef Stroganoff (makes 8 servings)**

**Ingredients:**
- 1-2 pounds of leftover beef
- 1/2 of an onion diced
- 2 Tbsp. Butter
- 4 tablespoons all-purpose flour
- 1 can condensed beef broth
- 1 can sliced mushrooms, or about 10 fresh mushrooms
- 1/3 cup sour cream

**Directions:**
1. Over medium heat brown the meat, onions, and butter.
2. Stir the flour into the juices and mix well. Pour in beef broth and bring to a boil, stirring constantly. Lower the heat and let thicken.
3. Add in mushrooms sour cream, and let cook for about 5 minutes.