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Braised Steak

Note: I didn't add extra salt but taste yours and see if it needs it. I found with the beef stock, it's salty enough

Ingredients:

2kg Diced Beef (I used rump steak)
1-2 Diced Brown Onion
2-3 Diced Carrots
1-2 tbspn Minced Garlic
2-4 tbspn Gravy Powder
3-4 shakes of Worcestershire Sauce
2 tbspn Tomato Paste
2 cups Liquid Beef Stock
Pepper

Method:

- Dice beef & coat with beef gravy
- Add oil to pot & add beef
- Cook for a few minutes
- Add onion & garlic & carrot
- Add sauce & tomato paste
- Add beef stock & pepper
- Put lid on and turn to low setting
- Cook for 1.5 to 2 hours, stirring on occasion to make sure it's not sticking
- Serve with mashed potato!