

# POT ROAST STEW WITH DROP BISCUITS

Repurposing and family dinner into another meal is so smart and easy. Sometimes there aren't enough leftovers to make a second meal unless you are thinking ahead. Plan your roast as a base and then use it for something else.

Pot Roast is ideal for a secondary meal. I try to not serve it the next day; I give it another day so everybody thinks I slaved over the stove again. Deep down inside I know I just made another great repurposed leftover meal that everybody will enjoy during our changing fall weather or during the long winter months.



## INGREDIENTS:

- Leftover roast (Felton Angus Beef Eye of Round is excellent for this recipe)
- Leftover carrots or 3 fresh carrots
- Leftover potatoes or ½ pound quartered potatoes
- 3 Parsnips
- 1 rutabaga
- ½ butter nut squash
- 2 stalks of celery
- 1 sweet onion
- 1 quart of beef broth
- Leftover roasted garlic or 2 tsp fresh chopped garlic
- 1 Tbsp corn starch
- One packet of Red Lobster Brand biscuits or use the biscuit recipe of your choice
- 2 Tbsp Butter
- 2 Tbsp chives
- 1 Cup shredded cheddar cheese

## DIRECTIONS:

1. In a sturdy Stew pot pour your beef broth in and add your left over roasted beef and all your fresh peeled and chopped ingredients.
2. Add your roasted garlic by squeezing the bulbs into the stew and stir to incorporate. If you have left over carrots and potatoes don't add them until the fresh veggies and meat have stewed on the stovetop at a simmer on medium low for one hour.
3. When all your meat and veggies have made your house smell amazing stir the corn starch into 1 cup of cold water making a slurry (a semiliquid mixture). Slowly add this to the stew while stirring over medium heat until thickened, making it saucy.
4. Make your Red Lobster drop biscuits according to the manufacturers directions on the box and drop them onto the top of the stew, this is where the butter, chives and cheddar cheese come into play, they are all part of the biscuit directions on the box. Or you can make your own recipe of biscuits adding 1 Cup of shredded cheddar cheese and 2 Tbsp of chives to the dough.
5. Place the stew into the preheated oven at 425F for 15 minutes or until a nice golden brown.
6. After you pull your stew and from the oven brush the biscuits with butter and serve in a bowl or on a plate.
7. You can also make individual stew bowls with one biscuit on top. So much fun and easy to make.



Share your #FELTONANGUSBEEF moment:

  @FELTONANGUSBEEF

[WWW.FELTONANGUSBEEF.COM](http://WWW.FELTONANGUSBEEF.COM)