



Bison Beef Stew

Curl up with a warm, hearty bowl of stew this winter. This classic beef stew recipe comes with a twist—Bison Sour Cream.

Servings	Prep Time	Cook Time	Total Time
6	30m	60m	1hr 30m

Ingredients

- 1 cup Bison Sour Cream
- 2 lbs top sirloin
- ½ cup flour
- 2 Tbsp canola oil
- 2 onions, sliced thin
- 2½ cups water
- 1½ cups baby carrots
- 1½ cups potatoes, diced
- 1 stalk celery, chopped
- 3 cubes beef bouillon
- 2 tsp Worcestershire sauce
- 2 kale leaves, stems removed, chopped

Instructions

1. Heat oil in Dutch oven over medium-high heat. Cut the top sirloin into 1-inch cubes, coat in flour, and brown in pan.
2. Add onions to the pan and sauté until translucent.
3. Add the water, carrots, potatoes, celery, beef bouillon, and Worcestershire sauce to the pan. Reduce heat to low and cook for 45 to 60 minutes, until beef is tender. Add kale and cook until tender.
4. Season the stew with salt and pepper to taste and transfer 1 cup of beef broth to a medium mixing bowl.
5. Add the Bison Sour Cream to the broth bowl and whisk, combining well. Add the mixture back into pan and stir until incorporated. Serve and enjoy!

