

Happy Easter Beef Stew: A Hopping Great Recipe

- 2 pounds of fine beef cubes (or stew meat)
- 1 cup of beef broth
- 1 tablespoon of olive oil
- 3 cloves of garlic, peeled with a slit in each
- 1 package (1.25 ounces) of chili powder seasoning mix
- 8 bite-sized carrots (or more as preferred)
- 4 small pieces of de-stringed celery (about 2 stalks or more as preferred)
- 8 biscuits (4 larger, 4 smaller), baked as per instructions
- 1 (4-ounce) pouch of homestyle instant mashed potatoes, prepared as per instructions

How To Make The Happy Easter Beef Stew

1. **Prepare the Beef:** Add olive oil and warm over low to medium-low heat in the bottom of a Dutch oven. Add the garlic cloves.
2. **Brown the Meat:** Place the beef cubes into the Dutch oven. Cook until the meat begins to brown, stirring occasionally to ensure even cooking.
3. **Add Broth and Seasonings:** Once the beef has browned, add the beef broth to the pot. Sprinkle the chili powder seasoning mix over the beef, stirring to distribute the spices evenly.
4. **Add Vegetables:** Arrange the carrots and celery on top of the seasoned beef.
5. **Simmer the Stew:** Cover the Dutch oven. Maintain the heat at medium-low and allow the stew to cook. Stir the stew twice within a two-hour period.
6. **Bake Biscuits:** During the last 30 minutes of stew cooking time, bake the biscuits according to the package instructions except make 4 a little smaller (heads for bunnies) and the other four can be as is. Once done, keep them warm.
7. **Final Steps:** After two hours, the beef stew should be fully cooked. Keep the stew covered on the stove.
8. **Prepare the instant mashed potatoes** as per the package instructions.

How To Assemble The Beef Stew Happy Easter Bunny

- **Base:** Start by creating a bed of mashed potatoes on the plate a thin layer about 1/4.
- **Body:** Lay down a horizontal line of the beef stew across the mashed potatoes.
- **Details:** Place two carrots at the top of one side of the meat for 'ears' and two pieces of celery at the bottom side of the meat for 'feet.'
- **Head and Tail:** Add a small biscuit above the carrots for the 'head' and a larger one near the celery for the 'belly'

This dish should comfortably serve four people.

The total preparation time, including cooking, is approximately 2 hours and 30 minutes, accounting for the browning of the beef, the slow cooking of the stew, and the final preparations of the biscuits and mashed potatoes.