

# Instant Pot Beef Stew

What you'll need:

- Stewing beef, 1-2lbs (or fatty steak, such as chuck)
- Beef broth (32-ish ounces)
- Potatoes
- Carrots
- Celery
- Garlic
- Onion
- Butter
- Cornstarch
- Spices (salt and pepper)
- Beef base (optional)

Time: 60 minutes

Beef stew – timeless classic, always delicious, easy as shit to make. Come with me young padawan as we learn to make a simple, yet delicious beef stew with our Instant Pot.

Step 1: Get your ingredients in order. For the potatoes, I usually dice up about 3-4 good sized russets (good size for me is palm to fingertip, but I have bear paws so take that however you will), but you can use whatever potatoes you have laying around. Don't be very concerned about chopping them too small, they'll break apart in the Instant Pot. I usually clean and chop up 3-4 large carrots, 3-4 large celery stalks, toss all that in the Instant Pot.

Step 2: The onions and garlic. I chop up an entire yellow onion, usually an entire garlic bulb as well. If you want, you can sauté them in a pan for a few minutes with butter, otherwise right into the pot.

Step 3: Add the broth to the pot. If you have beef base, I'd recommend a spoonful of it. Add about a teaspoon of salt and a teaspoon of black pepper – mix well. Note: It may seem like a small amount of salt, but there is plenty in the beef as well as the beef base – you can season to taste after it's done.

Step 4: Browning the steak. Don't skip this step – it will help make the steak taste better and be more tender. Make sure your steak is cubed in manageable bite sized pieces. Turn your stovetop onto a medium heat, put about a tablespoon of butter in a pan and wait for it to melt. Add the steak cubes, mix well, turn often until the steak is browned. Shouldn't take more than 3 minutes. After it's done, into the Instant Pot it goes. Mix everything together.

Step 5: Turn on the Instant Pot to Pressure Cook for 30 minutes. Wait your happy ass for it to finish. Once it's done, wait your happy ass 10 more minutes, then release the pressure from the valve on top.

Step 6: Take a couple tablespoons of COLD water in a cup, then mix in a tablespoon of cornstarch. Once it looks like milk, mix it into the Instant Pot. Turn the Instant Pot onto sauté and give it a good stir about every 30 seconds for 3-5 minutes. Turn off sauté after 3-5 minutes.

Step 7: Season to taste. Keep in mind that you're not the only person eating this stew, so don't season the shit out of the whole pot. Serve and enjoy.

Step 8: You know all those dishes you just fucked up? Clean them.