

Apache Sunset

2 pounds beef stew meat
3 tablespoons melted lard
1/4 teaspoon pepper
1/2 teaspoon marjoram
1 can tomato sauce
2 cups water
6 small onions

1/4 cup flour
2 teaspoons salt
1/2 clove garlic
1/2 teaspoon thyme
1 bullion cube
6 whole carrots, sliced

Cut meat into 1 1/2 inch cubes. Dredge meat in flour and brown thoroughly in hot lard. After browning, sprinkle on salt and pepper. Mince garlic and add to meat with herbs, tomato sauce, bouillon cube dissolved in water. Stir well, heat to boiling then cook slowly two to two and one half hours. About 45 minutes before beef is done, add carrots and onions and more salt, if needed. Thicken drippings, if you like. Makes four to five servings.

From the *This is the West*, edited by Robert West Howard, 1957