

Hillbilly Hamburger Stew

Ingredients

2 pounds hamburger

4 large potatoes, peeled and cubed

1 large white onion, chopped

2 (14.5-oz) cans stewed or diced tomatoes, undrained

4 celery ribs, sliced thin

4 large carrots, sliced thin

1 small green bell pepper, optional

Pepper and salt to taste

Directions

Brown hamburger meat with salt and pepper.

While doing this put your potatoes and onions on to boil in as small amount of water as possible, and cover with a lid.

After you have browned and drained the hamburger add it to the potatoes and onions still in the water.

Add your tomatoes, celery, carrots, and green bell pepper. Simmer for approximately 30 minutes and serve..

Enjoy with cornbread and iced tea...