

## Dad39s New Zealand Mince Stew

Oscar · 29/09/2024

**Prep Time**

3 hrs 45 mins

**Dificult**

Medium

**Servings**

8

**Description**

Hmmmmm Im not sure if its chili or stew or a shepherds pie without the crust but there is nothing like it over some toast on a cold night rich and hearty just downright yummy if you ask me We always experiment a little with our ingredients but it always comes out great Im thinking of going and making a pot right now oh and its even better the days after you make it just go ahead and microwave some put it on baked potatoes roll it up in bread use it anyway you like

**Ingredients**

- - 1 tablespoon vegetable oil - 3 large onions
- sliced - 2 pounds ground beef - 2 cloves garlic
- chopped - 1 cup water - 2 cups ketchup - 1 cup beef stock - 2 tablespoons teriyaki sauce - 3 tablespoons black pepper - 1 tablespoon curry powder - 1 teaspoon garlic powder - 1 tablespoon onion powder - 1 tablespoon all-purpose flour - ½ cup water

**Instructions**

1. Heat oil in a large pot over medium heat. Saute onions until browned; remove from pot
2. and set aside. Add ground beef to pot
3. and cook until evenly brown. Add garlic
4. and cook for 2 minutes. Stir in browned onions
5. and cook on high heat for 3 to 5 minutes. Stir in 1 cup of water. Reduce heat
6. cover
7. and simmer for 20 minutes. Stir in ketchup
8. beef stock
9. and teriyaki sauce. Season with pepper
10. curry powder
11. garlic powder
12. and onion powder. Cover
13. and simmer for about 2 hours. Mix together 1 tablespoon flour and 1/2 cup water. Stir into stew
14. and cook until thickened.