

Angels Cook Book



Pressure Cooker Beef Stew

1 tablespoon butter	3 cups beef broth
1 pound beef chuck, cut into 1-inch cubes	1 tablespoon Worcestershire sauce
4 Yukon Gold potatoes, cubed	1 tablespoon tomato paste
1 ½ cups mushrooms, halved	1 teaspoon salt
1 onion, cut into 6 wedges	½ teaspoon ground black pepper
2 carrots, cut into 1/2-inch thick slices	½ teaspoon dried rosemary
2 cloves garlic, minced	

Instructions:

Gather all ingredients.

Turn on a multi-functional pressure cooker and select the Sauté function. Melt butter in the pot. Cook beef chuck cubes in batches until browned on all sides, about 5 minutes per batch.

Return all beef chuck cubes to the pot. Add potatoes, mushrooms, onion, carrots, and garlic; cover with beef broth. Stir in Worcestershire sauce, tomato paste, salt, pepper, and rosemary.

Close and lock the lid. Select Meat/Stew function, according to the manufacturer's instructions; set the timer for 35 minutes. Allow 10 to 15 minutes for pressure to build.

Release pressure using the natural-release method, according to the manufacturer's instructions, 10 to 40 minutes. Unlock and remove the lid.

Nutritional Information

Serving Size: 4 servings • Calories: 352

www.allrecipes.com/recipe/263037/instant-pot-best-beef-stew/



Puff Pastry Cherry Crostata

1/2 (17.3 ounce) package frozen puff pastry sheets, thawed	1/2 teaspoon almond extract
1 pound cherries, pitted and halved	1/4 teaspoon salt
2 tablespoons brown sugar	1 large egg, beaten
1 tablespoon cornstarch	1 tablespoon water
1/2 teaspoon ground cinnamon	1 tablespoon turbinado sugar, or to taste
	1 tablespoon orange marmalade (optional)

Instructions:

Preheat the oven to 400 degrees F (200 degrees C). Line a baking sheet with parchment paper.

On a lightly floured surface, roll a well-chilled puff pastry sheet into an approximate 11 to 12-inch round. Trim edges into a circle shape, and transfer to the lined baking sheet.

Stir cherries, brown sugar, cornstarch, cinnamon, almond extract, and salt together in a bowl until cherries are well coated. Spoon cherry mixture into the center of the pastry, leaving a 2-inch border. Lift up edges of the crust, and fold around, overlapping the cherry mixture.

Whisk egg and water into an egg wash, brush edges of the pastry, and sprinkle with turbinado.

Bake in the preheated oven until cherries are tender and crust is golden brown, 23 to 30 minutes. Warm marmalade in the microwave until melted, 15 to 20 seconds, and drizzle over the cherries to glaze.

Allow to cool for about 15 minutes before cutting into wedges to serve.

Nutritional Information

Serving Size: 6 servings • Calories: 317

www.allrecipes.com/puff-pastry-cherry-crostata-recipe-7558586