



Donated by Allen & Myra Charleston

Baked Emu Stew

2 lbs. cubed emu (1 inch cubes)
1/4 cup cooking oil
1 1/2 cup chopped onion
3 Tablespoons quick-cooking Tapioca
1 clove garlic, minced
salt to taste
pepper to taste
1 bay leaf
3 medium potatoes, pared and cubed
8 medium carrots, pared and chopped
1 Tablespoon parsley flakes
1 (16-oz) can chopped tomatoes
1 (10 1/2-oz) can condensed beef broth
1/2 cup sliced celery.

Preheat oven to 350°.

Brown the emu cubes on all sides in hot oil in skillet.

Turn into a 3 quart casserole. Add all ingredients except the carrots, potatoes and celery.

Cover and bake in 350° oven for 2 hours.

Add carrots, potatoes and celery. Continue baking, covered, for 1 hour or until vegetables are tender.

Serves 6 to 8.