

Lemon Flavored Beef and Rice

Ingredients

- 2 lbs chuck, cut into 1" cubes
- 4 celery ribs, trimmed and sliced into 1/2" slices
- 1 large onion, chopped
- 2 garlic cloves, minced
- 3 Tbsp lemon juice or to taste
- 2 Tbsp corn or vegetable oil
- 1 tsp salt
- 5 cups of water
- 2 cups rice, rinsed

Directions

Put the chuck, celery, onion, cloves, lemon juice, oil, salt and water in a cooking pot. Bring to a boil over high heat, then turn heat to low and simmer until the beef is cooked through and very tender, about hour. Remove beef from the pot and keep warm. Add the rice to the cooking pot, turn heat to high and bring to a boil, then simmer on low until the rice is cooked through, about 40 minutes. Serve beef and rice separately.