**Instant Pot Beef Stew**

Serves 6 to 8

2- pounds stew meat, cut into 1-inch cubes

1 cup beef stock

1 medium onion, diced

2 sprigs thyme

1 teaspoon salt

1/2 teaspoon freshly ground pepper

3 tablespoons tomato paste

1 tablespoon grape jelly

1 pound small red potatoes, peeled and quartered

2 celery stalks, cut into 1-inch pieces

2 large Carrots peeled and cut into 1 inch pieces

Bread Bowls (optional)

Add beef stock, onions, thyme, salt, pepper tomato paste and jelly into pressure cooker; secure lid.

Set pressure cooker for 15 minutes (Instant Pot press stew function).

When cooking is complete and pressure is fully released, use caution opening lid.

Add potatoes, celery, and carrots to pressure cooker, secure lid.

Set the pressure cooker for 5 minutes, on Instant Pot select the manual button and use the minus function to set to 5 minutes.

When cooking is complete and pressure is fully released, use caution opening lid.

Remove discard thyme sprig and serve.

If the broth is too thin, remove the meat and vegetables and select the sauté function, reduce sauce to desired thickness.

Cut the top off bread bowls, pull out some of the inside bread, ladle in soup beef stew and serve.