

## **CROCK POT BEEF STEW RECIPE**



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Slow Cooker Beef Stew I - Directions Place meat in slow cooker. In a small bowl mix together the flour, salt, and pepper; pour over meat, and stir to coat meat with flour mixture. Stir in the garlic, bay leaf, paprika, Worcestershire sauce, onion, beef broth, potatoes, carrots, and celery. Cover,

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### **The Best Crockpot Beef Stew Family Fresh Meals**

Combine beef, celery, carrots, red onion, potatoes, salt, pepper, garlic, parsley, oregano, Worcestershire sauce, beef broth, and tomato paste in the crock pot. About 30 minutes before serving, mix the flour and the water together in a small dish and pour into the crockpot. Mix until well combines.

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Add the beef and cook undisturbed until it begins to brown, about 3 minutes. Continue to cook, turning the beef as needed, until mostly browned, about 3 minutes more.

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### **THE BEST CROCK POT BEEF STEW Butter with a Side of Bread**

Best Crock Pot Beef Stew Recipe 4 TBSP olive oil. 2 tsp minced garlic. 2 lbs trimmed beef chuck, cut into 1-2-inch cubes. 1/4 cup of flour, tossed with meat to coat (OPTIONAL: add 1/2 tsp seasoned meat tenderizer). 5-10 red potatoes, diced. 1 medium onion, chopped. 2 cups sliced carrots, about

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The BEST Crock Pot Beef Stew recipe ever! An easy slow cooker beef stew with fresh veggies and fall-apart tender meat, in a rich, flavorful red wine sauce.

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### **Old Fashioned Slow Cooker Beef Stew Recipe**

Cook the beef stew on the LOW setting for about 7 to 9 hours, or until the beef and vegetables are tender.

Alternatively, cook the stew on HIGH for about 3 to 4 hours. About 30 minutes before serving, combine the 3 tablespoons of flour and water; stir to make a smooth paste.

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### **Crock Pot Beef Stew Recipe Genius Kitchen**

Directions. Combine flour, salt and pepper. Coat beef with flour mixture. Put beef mixture and all other ingredients in crockpot. Cook 4-6 hours on high or 10-12 hours on low.

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### **Slow Cooked Beef Stew McCormick**

Slow Cooked Beef Stew For an easy-to-prepare meal, use McCormick Beef Stew Seasoning with beef cubes and

vegetables in your slow cooker. Follow this easy slow cooker recipe for deliciously tender beef and flavorful vegetables.

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