

## [COOKING STEW MEAT IN SLOW COOKER](#)



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### **Slow Cooker Beef Stew Cooking Classy**

Ingredients 2 1/2 lbs chuck roast, trimmed of excess fat and diced into 1-1/2 inch cubes 2 1/2 Tbsp olive oil. Salt and freshly ground black pepper. 1 large yellow onion, chopped (1 1/2 cups). 3 medium celery stalks, chopped (1 1/4 cups). 4 cloves garlic, minced (1 1/2 Tbsp). 1/4 cup tomato

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### **Slow Cooker Beef Stew I Recipe Allrecipes com**

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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### **Slow Cooker Beef Stew Recipe Food Network**

Directions Toss the beef with the paprika, 1 1/2 teaspoons salt and 1/2 teaspoon pepper. Heat the remaining 1 tablespoon of oil in the skillet over medium heat. Pour the gravy into the slow cooker, cover and cook on low for 8 hours. Season with salt and pepper and stir in the parsley.

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

This easy Slow Cooker Beef stew is perfect for chilly days! A delicious, old fashioned beef stew recipe simmered in the slow cooker with tender meat, carrots, potatoes and celery. Plus recipe video.

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### **10 Best Beef Stew Meat Slow Cooker Recipes Yummly**

Slow Cooker Beef Stew with Cabernet Merlot The Bewitchin' Kitchen 534 celery, beef broth, tomato paste, onion, mashed potatoes, rosemary and 7 more

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### **Slow Cooker Beef Stew 365 Days of Slow Cooking and**

Cover the slow cooker and cook on low for 6-8 hours, or until meat and veggies are tender. Ladle the stew into bowls and serve . I served my stew with cornbread.

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### **Slow Cooker Beef Stew BEST HOMEMADE RECIPE**

Slow Cooker Beef Stew (Homemade) makes the perfect comforting dish on a cold day. Best of all, this recipe is easy to make and simmers in the crock-pot for the most tender meat with carrots, potatoes, sweet potatoes and celery.

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### **Slow Cooker Beef Stew Dinner at the Zoo**

This slow cooker beef stew is loaded with chunks of tender beef, potatoes, carrots and peas. It s a hearty and comforting one pot meal where the crock pot does all of the work! Beef stew is a comfort food classic that is universally adored.

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### **Best Ever Slow Cooker Beef Stew The Recipe Critic**

Best Ever Slow Cooker Beef Stew is the absolute perfect comforting beef stew. A thick and rich sauce filled

with hearty and chunky potatoes, carrots, onions, and peas with the most amazing tender melt in your mouth beef!

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### **Delicious Beef Slow Cooker Recipes MyRecipes**

Slow-braised Beef Stew with Mushrooms Recipe Short ribs notoriously take hours of cooking to hit the plate fork-tender and delicious. Use that to your advantage by cooking the ribs in a slow-cooker for five to six hours. This dish, loaded with flavor, is sure to replace your traditional beef stew recipe.

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