

[CROCK POT RECIPES STEW](#)



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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, and cook on Low setting for 10 to 12 hours,

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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 3-4.

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The Best Crockpot Beef Stew Family Fresh Meals

The Best Crockpot Beef Stew. Combine beef, celery, carrots, red onion, potatoes, salt, pepper, garlic, parsley, oregano, Worcestershire sauce, beef broth, and tomato paste in the crock pot. I used a 6 qt crockpot for this stew. Cook on LOW for 10 hours or on HIGH for 6-7 hours. About 30 minutes before serving,

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Crock Pot Beef Stew Recipe Well Plated by Erin

Directions: Add the beef, carrots, parsnips, potatoes, bay leaf, thyme, and 3 cups beef broth. Stir to roughly combine. Cover and cook on low for 6 1/2 to 8 hours or high for 3 1/2 to 4 1/2 hours, until the beef is cooked through and fall-apart tender and your kitchen smells so cozy you might not ever leave.

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Quick Easy Crock pot Beef Stew Recipe Eating on a Dime

Easy beef stew crock pot recipe. It is a simple beef stew that can be thrown in the crock pot and slow cooked all day. You come home to a house smelling of this amazing beef stew crock pot recipe.

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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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Crock Pot Recipes

Instructions. Place potatoes in Crock-Pot slow cooker. Top with carrots, add beef, and spread the onions over. Combine soy sauce, salt, paprika, pepper and flour in bowl and mix. Pour over meat mixture. Combine the beef broth and tomato sauce in a bowl and pour over all. Cover; Cook on Low for 5 hours or on High for 8 to 10 hours.

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