

[COOKING BEEF STEW IN A SLOW COOKER](#)



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Slow Cooker Beef Stew Cooking Classy

Instructions. Add potatoes and carrots over beef layer in slow cooker, then pour broth mixture in skillet into slow cooker along with remaining 2 cups beef broth. Season lightly with salt and pepper (add more to taste at the end). Cover and cook on low heat for 7 - 8 hours.

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Slow Cooker Beef Stew I Recipe Allrecipes com

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, or on High setting for 4 to 6 hours.

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Slow Cooker Beef Stew Recipe Food Network

Directions. 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. Remove the skillet from the heat and transfer the beef to the insert of a 6-quart slow cooker; add the potatoes, mushrooms, carrots and onions and stir to combine.

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Slow Cooker Beef Stew a super easy recipe for beef stew that doesn't sacrifice flavor. This stew is comfort in a bowl! Pin this recipe for later! Get the INSTANT POT version of the recipe here. Jump to the recipe. Slow Cooker Beef Stew

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Slow Cooker Beef Stew Best Old Fashioned Recipe Video

For the Beef: 2 pounds beef chuck roast or beef stew meat trimmed and cut into 1 - 2 inch chunks. 1/3 cup flour use gluten free flour or arrowroot starch if needed. 1 1/2 teaspoons sea salt more or less, to taste. 1/2 teaspoon black pepper more or less, to taste. 1/2 teaspoon onion powder. 1/2 teaspoon Italian Seasoning.

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Slow Cooked Beef Stew McCormick

Preparation. Mix vegetables, water and Beef Stew Seasoning Mix in slow cooker. Coat beef with flour. Stir into ingredients in slow cooker. Cook 8 hours on LOW or 5 hours on HIGH until beef is tender.

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Slow-Cooker Beef Stew When there's a chill in the air, nothing beats this stew. Seasoned with thyme and dry mustard, the hearty slow-cooked stew is chock-full of tender carrots, potatoes and beef. Earnestine Wilson, Waco, Texas

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This has been proclaimed as Best Crockpot Beef Stew by my friends and family. So add this recipe to your menu next week and let the compliments roll in. Family Fresh Meals. Easy Meals For The Whole Family. Would this recipe be too big for a 4 quart slow cooker? Reply. Corey says.

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