

[SLOW COOKER RECIPE FOR BEEF STEW](#)



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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

Pour the gravy into the slow cooker, cover and cook on low for 8 hours. The meat and vegetables should be tender. Season with salt and pepper and stir in the parsley.

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Slow Cooker Beef Stew Cooking Classy

Pour 1 cup beef broth into skillet along with Worcestershire, soy sauce, thyme and rosemary. 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).

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Slow Cooker Beef Stew Best Old Fashioned Recipe Video

THREE EASY BEEF STEW RECIPES TO TRY: If you re a fan of beef stew, we ve got 3 delicious versions on our site: LOW AND SLOW SLOW COOKER BEEF STEW RECIPE BELOW; CLASSIC STOVETOP BEEF STEW; SUPER QUICK AND EASY INSTANT POT BEEF STEW; As much as I love quick and easy recipes, crock pot beef stew is still one of my favorite unbeatable ways.

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Slow Cooker Beef Stew Recipe Taste of Home

Layer the potatoes, carrots, onion and celery in a 5-qt. slow cooker. Place flour in a large resealable plastic bag. Add stew meat; seal and toss to coat evenly. In a large skillet, brown meat in oil in batches. Place over vegetables. In a large bowl, combine the tomatoes, broth, mustard, salt, pepper, thyme and, if desired, browning sauce.

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Slow cooker beef stew recipe BBC Good Food

Clean out the frying pan and fry the beef in the remaining oil in batches until it is well browned, then tip each batch into the slow cooker. Cook on low for 8-10 hrs, or on high for 4 hrs. If you want to thicken the gravy, mix the corn our with a splash of cold water to make a paste, then stir in 2 tbsp of the liquid from the slow cooker.

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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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