

[STEW RECIPE SLOW COOKER](#)



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Slow Cooker Beef Stew I Recipe Allrecipes com

Step 1, 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. Step 2, 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 BEST HOMEMADE RECIPE

Transfer browned meat into a large 6 quart slow cooker. Put the uncleaned skillet back on the stove and add onions and garlic. Saute for a minute or two then add the balsamic vinegar and tomato paste until just hot enough to deglaze the pan, about 1 minute. Pour into slow cooker over the beef.

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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 recipe BBC Good Food

Cook beef stew in a slow cooker for really tender meat. Add button mushrooms or smoked paprika for extra flavour it will be an instant family favourite

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Slow cooker beef stew recipe BBC Food

Recipe Tips. If you prefer a thicker sauce, combine a tablespoon of flour with a tablespoon of butter, mashing together with a fork until completely combined. Take a mugful of the cooking juices out of the slow cooker and bring to the boil in a small saucepan. Add the butter mixture and simmer, stirring, until it is melted and the sauce is thickened.

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Old Fashioned Slow Cooker Beef Stew Recipe

This is an old-fashioned slow cooker beef stew recipe with a variety of vegetables. The stew is seasoned with herbs and spices, along with garlic and onions.

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Slow cooker beef stew with dumplings Slow Cooker Recipes

Put the oil, vegetables and tomato puree into the bowl of your slow cooker. Dry the beef pieces with kitchen paper and dust with the plain flour (tapping off excess). Add to the slow cooker together with the wine, stock, rosemary and some seasoning. Stir to combine. Cover and cook on high for 5hr or until the beef is tender.

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Slow Cooker Oxtail Stew Mommy's Home Cooking

Then, place them in the slow cooker and cook until tender. The next step is to strip the meat and discard the excess fat. And then add some veggies and wait until the slow cooker do its magic. I love to make this recipe on a Sunday. I set my slow cooker Saturday night, then Sunday morning, after breakfast, I finish the stew.

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Slow Cooker Beef Stew Best Old Fashioned Recipe Video

This Slow Cooker Beef Stew recipe makes a big batch with enough for lots of leftovers. In fact, I think I love the flavors even more the next day. All those thick rich and deep flavors get a chance to build even more overnight.

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Slow Cooker Beef Stew Recipe Food Network Kitchen Food

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