Crock Pot Beef Stew

Description

Crock Pot Beef Stew is a hearty stew with beef, potatoes, carrots, celery, mushrooms and just the right spices. A splash of red wine adds a rich flavor. Slow cooking is the perfect way to make a delicious beef stew.

Summary

Yield: 6
Prep Time: 10 hours
Category: Stews
Cuisine: American

Ingredients

- 2 1/2 lbs beef stew meat (chuck roast)
- 2 medium brown onions, diced
- 6 small potatoes, diced
- 4 carrots, sliced
- 1 stalk celery, chopped
- 1 cup brown mushrooms, sliced
- 2 bay leaves
- 1 1/2 cups beef broth
- 1 tbsp worcestershire sauce
- 1/2 cup red wine
- 3 cloves garlic, minced
- 1 tsp kosher salt
- 1 tsp paprika
- 1/2 tsp ground black pepper

Instructions

Trim the excess fat from the beef chuck roast. Cut into one inch cubes. Place the meat, garlic, carrots, celery, onions, and potatoes in the crock pot. Pour the beef broth and red wine into the crock pot. Stir in the paprika, kosher salt, ground pepper, bay leaves and worcestershire sauce.

Cover and cook on low in the slow cooker for 10 hours (or on high for 6 hours).

Notes

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For the richest, thickest stew, I like to cook on low for a longer amount of time. To get the stew started, I cook on high for 3 to 4 hours, then set to low and let it cook for about 6 hours, a total of 10 hours. When you take your time and let it cook slowly in the crock pot, I find there's no need for thickeners like flour or corn starch. The longer slow way, the stew comes naturally thickens, the meat is very tender and the broth reduces somewhat intensifying the flavor.

It's been raining this week, the perfect weather for cozy food like a hearty beef stew. Enjoy!