

# Slow Cooker Beef Stew by Lynn's Recipes

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LynnsRecipes.com

Lynn demonstrates how to make beef stew in the slow cooker. A great Fall recipe.

## Ingredients:

- 2 pounds of beef stew meat
- 1/4 cup flour
- Kosher salt and pepper
- 1-1/2 cups beef broth
- 1 teaspoon Worcestershire sauce
- 1 clove garlic, minced
- 1 bay leaf
- 5 baby potatoes cut into cubes (I left the skin on) or 2 regular potatoes cut into 1" cubes
- 1 onion, chopped
- 1 stalk celery, sliced
- 2 carrots, peeled and sliced

Stir the beef, flour, salt and pepper together to coat the beef well.

Place the beef in the Slow Cooker and add the remaining ingredients.

Cover and cook on high for 6 hours or low 10 hours. Stir thoroughly before serving.

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Lynn's Recipes: October 2012  
[www.lynnrecipes.com](http://www.lynnrecipes.com)

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