

Slow Cooker Beef Stew



This traditional Beef Stew is loaded with tender bites of juicy beef, golden potatoes, carrots, peas, red wine, onions, garlic, and a hearty beef broth. It's the best slow cooker recipe for Fall and Winter. Serving Size: 6 [Print Recipe](#)



[Joe's Stew Meat](#)

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Ingredients

- 2 ½ pounds stew meat
- ½ teaspoon black pepper
- ½ teaspoon garlic salt
- ½ teaspoon celery salt
- ¼ cup flour
- 3-6 tablespoons olive oil
- 3 Tablespoons cold butter, separated
- 2 cups yellow onion, diced
- 4 cloves garlic, minced
- 1 cup high-quality cabernet sauvignon, merlot works as well.
- 4 cups beef broth
- 2 tsp better than bouillon, or 2 beef bouillon cubes
- 2 Tablespoons Worcestershire Sauce
- 3 Tablespoons Tomato Paste
- 5 medium carrots, cut into chunks, about 1-inch
- 1 lb. baby Yukon gold potatoes, halved or quartered
- 2 bay leaves
- 1 sprig rosemary
- 1 cup frozen peas
- ¼ cup Cold Water + 3 tablespoons Corn Starch, Optional
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Instructions

- Cut meat into 1-inch cubes, discard any large pieces of fat. Fat marbles are fine.
- Sprinkle beef with black pepper, garlic salt, and celery salt. Toss to coat.
- Heat 3 Tablespoons olive oil in a large skillet over medium-high heat. Do not overcrowd the pan. Brown on each side for 45 seconds. Add more oil if needed.
- Reduce heat to medium and melt 1 Tablespoon butter. Add onions and cook for 1 minute. Use a silicone spatula to clean the bottom of the pan, releasing the soup lots of good flavor. If necessary, add a splash of wine to help deglaze the mixture to the slow cooker.
- Add all remaining ingredients except for the peas, corn starch mixture, and optional thickener.
- Cook on low for 7 ½ to 8 hours or high for 3½ to 4 hours, until the vegetables are fork tender.
- Add the peas during the last 15 minutes of cooking. Remove the bay leaves.
- Optional: To thicken, combine ¼ cup COLD water with 3 Tablespoons corn starch mixture, stir into the stew, stirring to incorporate. It will continue to thicken upon standing.
- Turn off the heat. Swirl in 2 tablespoons of cold butter for a smooth, velvety texture.

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