

Slow Cooker Beef Stew

2 pounds beef stew meat, cut into 1-inch cubes
1/4 cup all-purpose flour
1/2 teaspoon salt
1/2 teaspoon ground black pepper
1 clove garlic, minced
1 bay leaf
1 teaspoon paprika
1 teaspoon Worcestershire sauce
1 onion, chopped
1 1/2 cups beef broth
3 potatoes, peeled and cubed
4 carrots, sliced
1 stalk celery, chopped

Place meat in slow cooker. In a small bowl, mix together the flour, salt and pepper; pour over meat and stir to coat. 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. Serves: 6.