

## Best Ever Beef Stew: Tender, Rich & Flavorful Slow Cooker Recipe

(like Lawry's or your preferred blend)



**TIME**  
**30 min**

**METHOD**  
**Slow cooker**

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### INGREDIENTS

- 2 pounds beef stew meat, cut into 1.5-inch cubes
- 1/2 cup all-purpose flour
- 1 Tablespoon seasoning salt (like Lawry's or your preferred blend)
- 2 Tablespoons olive oil
- 1/2 teaspoon black pepper
- 1 large onion, diced
- 2 bay leaves
- 1/4 cup Worcestershire sauce
- 2 cups water
- 2 heaping teaspoons beef demi-glace (store-bought paste or liquid)
- 4 medium to large red-skinned potatoes, washed and diced into 1-inch pieces
- 3 large carrots, peeled and sliced into 1/2-inch thick rounds
- 1 stalk celery, diced

#### Swaps and Notes:

**Beef Stew Meat:** Chuck roast, cut into cubes, is an excellent choice for stew due to its rich flavor and tenderness when slow-cooked. Sirloin tip will also work well.

**Seasoning Salt:** This recipe benefits from a good quality seasoning salt that includes herbs and spices. If using plain salt, adjust other seasonings like garlic powder, onion powder, and paprika to taste.

**Beef Demi-Glace:** This ingredient is a flavor booster! It provides a deep, concentrated beef flavor. If you can't find it, you can substitute with 1-2 tablespoons of tomato paste plus an extra beef bouillon cube, or 1/2 cup of robust beef broth.

**Vegetables:** Feel free to add other root vegetables like parsnips, turnips, or even mushrooms during the last few hours of cooking. Adding green peas during the last 30 minutes can also be nice.

**Broth:** You can substitute some or all of the water with beef broth for an even richer base.

**Herbs:** Fresh thyme or rosemary sprigs (1-2) can be added to the slow cooker along with the bay leaves for additional aromatic depth.

## DIRECTIONS

1. **Preparing this :** Best Ever Beef Stew is mostly hands-off once the initial searing is done, allowing your slow cooker to work its magic.
2. **Prepare : Beef:** Place the beef stew meat, 1/2 cup all-purpose flour, and 1 Tablespoon seasoning salt in a large resealable plastic bag. Seal the bag and shake vigorously until the beef stew meat is evenly coated with the flour and seasoning.
3. **Sear : Beef:** Heat 2 Tablespoons olive oil in a large skillet or Dutch oven over medium-high heat. Add the floured beef to the hot skillet (you may need to do this in batches to avoid overcrowding). Brown the beef on all sides, about 3-4 minutes per side. You're looking for a good sear and crust, not necessarily to cook it through.
4. **Transfer : Beef & Season:** Remove the browned beef with a slotted spoon or tongs and place it in the bottom of your slow cooker. Season the beef directly in the slow cooker with 1/2 teaspoon black pepper.
5. **SautØ Onion:** In the same skillet (no need to clean it beforehand-those browned bits are flavor!), reduce the heat to medium. Add the diced large onion and sautØ for about 2-3 minutes until it starts to soften.
6. **Transfer : Onion:** Transfer the sautØed onions to the slow cooker, placing them over the beef.
7. **Deglaze : Skillet:** Pour the 1/4 cup Worcestershire sauce, 2 cups water, and 2 heaping teaspoons beef demi-glace into the hot skillet. Whisk vigorously to combine the liquids and scrape up all the delicious browned bits (fond) from the bottom of the pan. This adds incredible flavor to your stew. Turn off the heat and set this liquid mixture aside.

8. Add : Vegetables & Bay Leaves: Add the diced red-skinned potatoes, sliced carrots, diced celery, and 2 bay leaves to the slow cooker, placing them over the meat and onions.
9. Add : Liquid: Pour the broth and Worcestershire mixture from the skillet evenly over the vegetables and meat in the slow cooker. Ensure the liquid mostly covers the ingredients; if not, add a little more water or beef broth.
10. Slow : Cook: Cover the slow cooker with its lid. Cook on the low setting for 8 hours. This long, slow cooking time is essential for the beef to become fork-tender and for all the flavors to meld beautifully.
11. Serve: Once the cooking time is complete, remove the bay leaves before serving. Stir the stew gently, then ladle generous portions into bowls. Serve hot and enjoy your Best Ever Beef Stew!

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**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/best-ever-beef-stew-tender-rich-flavorful-slow-cooker-recipe/>

If using plain salt, adjust other seasonings like garlic powder, onion powder, and paprika to taste.

**Beef Demi-Glace:** This ingredient is a flavor booster!