

Traditional Slow Cooker Beef and Mushroom Stew: The Cozy Comfort Food Classic

Here is what you will need to make Traditional Slow Cooker Beef and Mushroom Stew:



TIME

3 to 4 min

METHOD

Slow cooker

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Recipe Card

SAVE

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INGREDIENTS

- 2 pounds beef stew meat, cut into chunks
- 2 tablespoons flour
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 2 tablespoons olive oil
- 1 medium onion, chopped
- 3 cloves garlic, minced
- 8 ounces mushrooms, sliced
- 3 carrots, peeled and sliced
- 3 potatoes, peeled and cut into chunks
- 2 cups beef broth
- 1 tablespoon Worcestershire sauce
- 1 tablespoon tomato paste
- 1 teaspoon dried thyme
- 1 teaspoon dried rosemary
- 1 bay leaf
- 1 tablespoon cornstarch mixed with 2 tablespoons water, optional for thickening
- Fresh parsley, for garnish

DIRECTIONS

- 1.** Season the beef: In a bowl, toss the beef with the flour, salt, and black pepper until evenly coated.
- 2.** Brown the beef: Heat the olive oil in a skillet over medium-high heat. Add the beef and brown it on all sides in batches if needed. Transfer the browned beef to the slow cooker.
- 3.** Sauté the aromatics: In the same skillet, add the onion, garlic, and mushrooms. Cook for 3 to 4 minutes until slightly softened and fragrant. Add them to the slow cooker.
- 4.** Add the remaining ingredients: Place the carrots and potatoes into the slow cooker. Pour in the beef broth, Worcestershire sauce, and tomato paste. Add the thyme, rosemary, and bay leaf. Stir gently to combine.
- 5.** Slow cook until tender: Cover and cook on low for 7 to 8 hours or on high for 4 to 5 hours, until the beef is tender and the vegetables are cooked through.
- 6.** Thicken if needed: If you want a thicker stew, stir in the cornstarch slurry during the last 20 to 30 minutes of cooking. Let it continue cooking until the broth thickens slightly.
- 7.** Finish and serve: Remove the bay leaf. Taste and adjust seasoning if needed. Ladle into bowls and garnish with chopped parsley before serving.

SWAPS & NOTES

Beef chuck is a great choice for stew because it becomes wonderfully tender during long cooking.

Pre-cut stew meat is convenient, but if you have the option,

cutting your own chuck roast often gives you more even pieces and better texture.

Cremini mushrooms add especially rich flavor, though white mushrooms work just fine too.

Yukon Gold potatoes hold their shape nicely in the slow cooker,

while russets break down a bit more and help thicken the stew.

TIPS FOR SUCCESS

Browning the beef first is one of the best ways to add extra flavor.

While you can skip it in a pinch, that quick sear helps build a deeper, richer stew.

Do not cut the vegetables too small.

Since they cook for several hours, larger chunks help them keep their shape and texture better by the time dinner is ready.

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

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