



SLOW COOKER BARBEQUE BEEF STEW

**2 LBS. STEWING BEEF
2 ONIONS, SLICED
2 CLOVES GARLIC, MINCED
½ CUP CHILI SAUCE
2 TBSP. PACKED BROWN SUGAR
2 TBSP. WORCESTERSHIRE SAUCE
1 TBSP. PAPRIKA
1 TSP. DRIED MARJORAM
½ TSP. DRY MUSTARD
½ TSP. SALT
¼ TSP. PEPPER
3 TBSP. FLOUR**

- 1. IF NECESSARY, CUT BEEF INTO BITE SIZE CUBES AND TRIM OFF ANY FAT. PLACE IN SLOW COOKER. SPRINKLE WITH ONIONS AND GARLIC.**
- 2. STIR TOGETHER 1 CUP WATER, CHILI SAUCE, SUGAR, WORCESTERSHIRE SAUCE, PAPRIKA, MARJORAM, MUSTARD, SALT AND PEPPER. POUR OVER BEEF. COVER AND COOK ON LOW FOR 8 TO 10 HOURS OR HIGH FOR 4 TO 5 HOURS OR UNTIL MEAT IS TENDER.**
- 3. STIR FLOUR INTO ¼ CUP COLD WATER; STIR INTO MEAT MIXTURE. INCREASE HEAT TO HIGH; COVER AND COOK FOR 10 TO 15 MINUTES OR UNTIL THICKENED.**
- 4. WHILE SAUCE IS THICKENING, PREPARE A POT OF NOODLES.**

MAKES 4 SERVINGS.



ALUMINUM COOKING BARBEN
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