



Crock Pot Autumn Beef Stew *Adapted from The Spruce Eats*

Ingredients

- 2 strips bacon (thick)
- 1 1/2 lbs. [SFF Beef Stew Meat](#)
- 1 large onion
- 2 cups beef broth
- 1 cup apple cider or apple juice (not vinegar)
- About 5 or 6 medium potatoes, diced
- 2 medium carrots (peeled, thinly sliced)
- 2 ribs celery (thinly sliced)
- 1 1/2 cups diced rutabaga
- 1 large bay leaf (dried)
- 1/2 tsp dried rosemary (crumbled)
- 1/4 tsp freshly ground black pepper (or to taste)
- Kosher salt (if needed, to taste)
- 2 tbsp flour
- 2 tbsp cold water
- 1 tbsp fresh chopped parsley

Instructions

1. Cut the beef into 1-inch pieces (if not already diced). Chop the onion.
2. Place a large skillet over medium heat. When the pan is hot, add the bacon; cook until the fat has rendered, and it is almost crisp. With a slotted spatula, remove the bacon and place on paper towels.
3. In the same pan, add the beef cubes and onions. Cook, stirring, until the beef is browned on all sides and the onion is softened.
4. Transfer the beef mixture to the slow cooker along with the bacon; add the beef broth, apple cider, potatoes, carrots, celery, rutabaga, bay leaf, rosemary, and pepper.
5. Cover and cook on low for 7 to 9 hours. Taste and add salt, if needed. This depends on how salty your beef broth is.
6. Combine the flour with cold water to form a smooth mixture. Stir into the beef mixture, turn to HIGH, and continue cooking for 15 minutes longer.
7. Sprinkle servings with fresh chopped parsley and enjoy!

