



Slow Cooker Beef Stew made with Rustlin' Rob's Sundried Tomato and Basil Dip Mix

HEAT LEVEL: MILD

Ingredients

2 tbsp. oil

2 lbs. beef stew meet

1 onion chopped

2 tsp minced garlic

1 lb. small red potatoes, quartered

4 carrots, roughly chopped

2 large celery sticks, chopped

1 cup peas

1 package of [Rustlin' Rob's Sundried Tomato and Basil Dip](#)

2 tbsp. Worcestershire sauce

1 bay leaf

4 cups beef broth

4 tbsp. flour divided

Instructions:

Heat oil in large skillet over medium heat. Add beef and sprinkle 2 tbsp. flour over meat. Cook until beef is browned on all sides. Remove and place in slow cooker. Add veggies to slow cooker.

In a medium size bowl blend the dip mix, Worcestershire sauce, garlic, broth and bay leaf. Pour over the contents of slow cooker. Cook covered on low for 8 hours.

At 8 hours remove one cup of stew liquid add the remaining 2 tbsp. flour and whisk in a skillet over medium heat until it begins to thicken.

Add back to stew and stir let stew cook for additional 30 min. Then serve over mashed potatoes.