



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.