

Slow Cooker Irish Beef Stew

Jacob · 28/09/2024



Prep Time

3 hrs 30 mins

Difficult

Medium

Servings

8

Description

This Irish beef stew is made in the slow cooker for pure comfort food on a chilly day. A little prep time is needed upfront. Don't be fooled by how much onion and garlic are used. It's honestly not too much. Cheers.

Ingredients

- - 3 russet potatoes
- diced - 1 pound baby carrots - 1 large onion
- chopped - 4 cloves garlic
- minced - 1 tablespoon olive oil
- or to taste - 2 pounds beef chuck roast
- cubed - 1 (16 ounce) bottle stout beer
- divided - 1 (6 ounce) can tomato paste - 1 cup beef broth - 1 tablespoon garlic powder - 1 tablespoon onion powder - 1 tablespoon smoked paprika - salt and ground black pepper to taste

Instructions

1. Place potatoes
2. carrots
3. onion
4. and garlic into a slow cooker. Heat olive oil in a skillet over medium heat. Add beef; cook and stir until evenly browned
5. about 10 minutes. Transfer beef to the slow cooker with vegetables. Pour 1/4 cup beer into the same skillet and bring to a boil while scraping the browned bits of beef off of the bottom of the skillet with a wooden spoon. Stir in tomato paste; cook until thickened
6. about 5 minutes. Pour mixture into the slow cooker. Pour remaining beer
7. beef broth
8. garlic powder
9. onion powder
10. paprika
11. salt
12. and pepper into the slow cooker. Cook on Low until potatoes and carrots are easily pierced with a fork
13. about 8 hours
14. or on High for 3 to 4 hours.