

# Roaster Oven Beef Stew



Tuck into a savory bowl and meat and vegetables with our classic Beef Stew. Featuring tender beef and a savory broth, this recipe is perfect for those cold winter months. Your NESCO 6 Qt. Roaster Oven is the key to cooking this delicious meal perfectly. Just add prepared ingredients and roast until tender. If you prefer, substitute beef for lamb or pork.

## Your Key Ingredient:

[NESCO 6 Qt. Roaster Oven](#)

## Grocery Ingredients:

2 Tbsp margarine  
1 ½ lb round steak\*, cut into cubes  
8 whole small onions  
16 whole baby carrots  
4 stalks celery, cut into chunks

8 whole small red potatoes, peeled  
1  $\frac{1}{4}$  oz dry onion soup mix  
1/2 cup beef stock  
1/2 tsp ground black pepper

**Instructions:**

1. Preheat **NESCO® 6 Qt. Roaster Oven** to 425°F. Lightly wipe cookwell with cooking oil. Add margarine; cover; cook until melted.
2. Arrange meat in preheated cookwell. Cover; roast 10 minutes.
3. Reduce temperature to 300° F. Add vegetables.
4. Sprinkle soup over; add broth and pepper.
5. Cover; cook 1 to 1  $\frac{1}{2}$  hours or until tender.

**For slow cooking:** Reduce temperature to 250° F. and cook 2 $\frac{1}{2}$  to 3 hours or until tender. Serves 4.\* *Substitute lamb or pork for beef.*