

Sweet Chili Stew

Recipe By Rivky Kleiman



Cooking and Prep:  8 h

Serves:  6

Contains: 

Preference: Meat

Difficulty: Easy

Diet: Low Carb

Source: Family Table by
Mishpacha Magazine

This sweet chili stew is a winner. What a grand finale it was for my family, who begged for traditional dinners again after involuntarily being my crockpot-dinner testers for two weeks straight.

Ingredients (9)

Main ingredients

- 2 pounds (1 kilogram) stew meat
- 1 large onion, sliced
- 8 ounces (225 grams) button or baby bella mushrooms, washed and halved
- 1/2 cup sweet chili sauce
- 5 tablespoons onion soup mix
- 1/2 cup beer

3/4 cup water

salt, to taste

pepper, to taste

Start Cooking

For the Stew

1. Line a 4- to 6-quart slow cooker with a liner bag or spray with cooking spray. Combine all ingredients in slow cooker. Stir to combine well.
2. Cover and cook on low for 6–8 hours or on high for 4–5 hours.

Variation:

This recipe works well with a small brisket roast as well. Place brisket on bottom of the slow cooker. Lightly season with salt and pepper. Combine all dressing ingredients, including onions and mushrooms. Pour over meat, cover, and cook for 7–8 hours on low or 5 hours on high.