



# EASY SLOW COOKER SWISS STEAK

*Recipe adapted from Kraft Foods*

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## INGREDIENTS

- 2 lb. beef stew meat
- 1/4 cup A.1. Original Sauce
- 1 onion, sliced
- 1 can (14-1/2 oz.) diced tomatoes, undrained
- 2 Tbsp. flour
- 1/4 cup water

## DIRECTIONS

1. Toss meat with A.1.; place in a slow cooker. Top with onions and tomatoes; cover with lid.
2. Cook on LOW 9 to 10 hours (or HIGH 4 to 5 hours).
3. Mix flour and water. Stir into meat mixture; cook, covered, 5 min. or until sauce is thickened, stirring occasionally.
4. Serve alone or over egg noodles, rice, or potatoes.

**BENEKER**  
*Family Farms*