Beef Stew (Slow Cooker) II

Kathy Peterson - Dayton's Rosedale
1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores

2 pounds beef stew meat, cubed
2 potatoes cut up
2 cups sliced carrots
2 cups diced celery
1 cup chopped onion
2 cups tomato juice
1 tablespoon minute tapioca
1 tablespoon sugar
1 slice day-old bread, broken up
salt
pepper

Combine all of the ingredients in a slow cooker.

Cook on HIGH for four to five hours.

Per Serving (excluding unknown items): 1870 Calories; 79g Fa (38.9% calories from fat); 200 Protein; 80g Carbohydrate; 2 Dietary Fiber; 499mg Choles 2597mg Sodium. Exchanges Lean Meat; 12 1/2 Vegetable Other Carbohydrates.