ATCHES BREW STEW

A hearty Halloween crockpot recipe to fuel detectives before the mystery begins. Perfect for serving

bubbling from a cauldron at your Halloween party!

Ingredients:

2 lbs beef stew meat (or chicken/mushrooms)

4 large carrots, chopped

4 potatoes, diced

1 onion, chopped

3 cloves garlic, minced

1 cup mushrooms, sliced

2 celery stalks, chopped

1 can (14 oz) diced tomatoes

4 cups beef or vegetable broth

2 tbsp tomato paste

1 tsp dried thyme

1 tsp rosemary

2 bay leaves

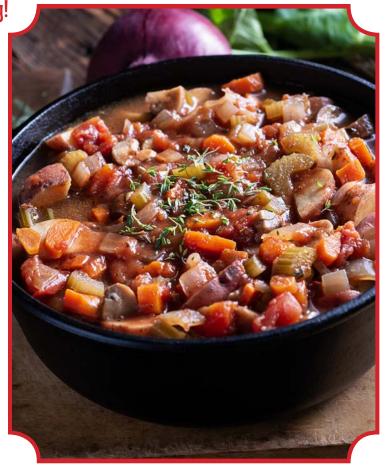
1 tsp smoked paprika

Salt & pepper to taste

Optional: ½ cup red wine (for a 'vampire's kiss')

Instructions

- Prep the cauldron Place your crockpot on low heat.
- Combine ingredients Add meat (or protein of choice), vegetables, tomatoes, broth, and tomato paste. Stir well.
- **3. Season the spell –** Add thyme, rosemary, bay leaves, paprika, garlic, salt, and pepper. If using wine, pour it in now.
- **4. Let it bubble –** Cook on low for 6–8 hours or high for 3–4 hours, until meat is tender and veggies are soft.
- **5. Stir before serving –** Remove bay leaves & give the stew a good stir before ladling into bowls.



Serving Tips

- Serve from a black cauldron (ceramic or plastic lined with a crockpot insert).
- Float olive 'eyeballs' or breadstick 'witch's fingers' on top for creepy flair.
- Portion into mini cauldrons or black mugs for individual servings.

#31DaysOfMystery #HalloweenCountdown #MurderMysteryParty #NightOfMystery

