

# WITCHES' 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

- 1. Prep the cauldron** – Place your crockpot on low heat.
- 2. 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.

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