Different Types of Stew Recipes

When you think of stew, you probably think about the classic beef stew with vegetables and potatoes. While there is nothing wrong with the classic, there are also quite a few other types of stews you can make. Try some of these other variations.

**White Bean and Bacon Stew**

This is definitely a different take on stew, combining a hearty soup with a classic stew consistency and flavor. For this type of stew, you can use any meat you like if you want, but you definitely don’t have to. If you prefer not to have a beef or turkey stew, skip the meat altogether, and instead use your apple-smoked bacon shopped pieces instead. For a good soup, try to use the entire package of cooked bacon. You will also add white beans or navy beans to the stew, along with classic stew veggies like onions, carrots, and celery. To make it simple, just go with Italian seasoning, and then add some vegetable stock and fresh herbs as well.

**Potato and Sausage Stew**

This stew is made primarily from sausage, bacon, and potatoes, which is also called Dublin Coddle. It is a type of Irish stew that is hearty and cooks in the oven over a longer period of time. It usually takes about 2 hours to cook in the oven. You want to use about half a pound of cooked bacon, chopped into pieces, with pork sausages that are cooked, 2 pounds of potatoes that are peeled and cut, and onions added to the soup. Use any type of broth you want, preferably beef or chicken broth. Also add some flour to thicken it up, Guinness beer, garlic, bay, and thyme to season the stew.

**Chicken Stew**

Some people prefer to make their stew with chicken, which is what this recipe is going to allow you to do. Not only that, but this is an ideal stew to make in your slow cooker. You will want your chicken breasts to be fully cooked and chopped into small pieces. Add some small red potatoes that are cubed, onion, carrots, string beans, and celery. Use plenty of butter in your stew, along with milk, sour cream, and cream of chicken soup to make it thick and creamy. For seasonings, try a packet of dry ranch seasoning with salt and pepper. Add all of these ingredients to the slow cooker and leave it on low for 6-7 hours.