**Slow cooker Swiss steak**

**INGREDIENTS**

3/4 cup all-purpose flour  
1 teaspoon pepper  
1/4 teaspoon salt  
2 to 2-1/2 pounds boneless beef top round steak  
1 to 2 tablespoons butter  
1 can (10-3/4 ounces) condensed cream of mushroom soup, undiluted

(\*I used 1 jar of mushroom pieces from Dollar Tree® with the liquid)  
1-1/3 cups water  
1 cup sliced celery, optional  
1/2 cup chopped onion  
1 to 3 teaspoons beef bouillon granules  
1/2 teaspoon minced garlic

**DIRECTIONS**  
In a shallow bowl, combine the flour, pepper and salt. Cut steak into six serving-size pieces; dredge in flour mixture.  
In a large skillet, brown steak in butter. Transfer to a 3-qt. slow cooker. (\*Melt a tablespoon of butter in skillet and stir in remaining flour mixture cook for one minute. Add liquid from mushrooms and enough water to make a roux)  
Combine the remaining ingredients; (adding the celery really adds flavor to this dish) pour over steak. Cover and cook on low for 8-9 hours or until meat is tender. Yield: 6 servings  
  
<https://www.tasteofhome.com/recipes/slow-cooker-swiss-steak>