

Acorn Squash with Beef and Potatoes

1 acorn squash, peeled, seeded and cut into 1-inch pieces

2 lbs. lean beef, cut into 1 $\frac{1}{2}$ inch cubes

2 large red potatoes, cut into 1 $\frac{1}{2}$ inch pieces

1 large onion, halved and sliced

1 pkg. (.875 oz) mushroom gravy mix

1 can (14.5 oz) diced tomatoes, with juice

$\frac{1}{4}$ tsp. all spice

$\frac{1}{4}$ tsp. garlic powder

$\frac{1}{4}$ tsp. pepper

2 bay leaves

$\frac{1}{2}$ tsp. salt

Combine all ingredients in a slow cooker. Cover and cook on low for 8-10 hours. Remove bay leaves before serving. Serves 6-8.