

Slow Cooker Beef Burgundy

The Burgundy wine, bacon and mushrooms make this dish particularly savory. The beef makes it hearty enough for any appetite.

Tip

Make a double batch of this flavorful stew and freeze for a quick and easy meal on a busy night!

- 6 bacon strips, cooked and crumbled
- 8 oz beef broth
- Beef roast, cut into cubes
- Small onion, chopped
- 2 Tbls tomato paste
- $\frac{3}{4}$ tsp thyme
- 2 garlic cloves
- $\frac{1}{2}$ tsp salt
- $\frac{1}{2}$ tsp pepper
- 1 bay leaf
- $\frac{1}{2}$ lb mushrooms
- $\frac{1}{2}$ cup Burgundy wine
- cornstarch + cold water
- hot, cooked egg noodles

Brown roast in bacon drippings; remove to slow cooker and top with bacon. Add broth, onion, tomato paste, garlic, salt, pepper, thyme, and bay leaf. Cook on low 4 to 6 hours until tender. Sauté mushrooms in butter. Remove beef with juices from slow cooker and add to mushrooms. Add Burgundy wine and cornstarch/water mixture. Stir and simmer until gravy thickens. Serve over noodles.