

Beef Burgundy Stew

Ingredients:

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| 6 bacon slices, chopped | 2 tablespoons tomato sauce |
| 2 pounds beef stew meat | 1 tablespoon fresh thyme |
| 1 16 oz. pkg. frozen pearl onions, thawed | 1 teaspoon salt |
| 1 8 oz. pkg. fresh mushrooms, quartered | 1 teaspoon freshly ground pepper |
| 6 small red potatoes, quartered | 3 garlic cloves, minced |
| 1 14 oz. can beef broth | |
| 1 cup Burgundy or dry red wine | |

Instructions:

Cook bacon in large skillet over medium-heat until crisp. Remove bacon, reserving drippings in pan. Set bacon aside.

Brown beef, in reserved bacon drippings, until browned on all sides. Combine reserved bacon, beef, onions, and next 9 ingredients in a 5 qt. slow cooker. Cover and cook on LOW 7 hours or until beef and vegetables are tender.

