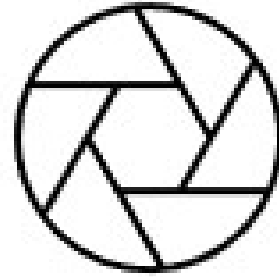


# Beef Stew

## GET THIS

5 slices of bacon  
1 lb. beef stew meat cut into ½ cubes  
½ cup cooking wine  
½ cup burgundy wine  
2 cups chicken broth  
½ cup tomato sauce  
¼ cup soy sauce  
¼ cup flour  
3 tsp minced garlic  
1 tsp thyme  
1 ½ cups carrots cut into bite size pieces  
6 baby potatoes cut into bite size pieces  
8oz sliced white mushrooms  
1 ½ cup pearl onions  
3 celery stalks cut into thin slices



## DO THIS!

In a large skillet cook bacon over medium high heat until crisp. Break up and place in slow cooker. Add stew beef to skillet and sear on each side for 2 to 3 minutes. Transfer beef to the slow cooker.

Add the wines to the skillet scraping down the brown bits on the sides. Allow to simmer and reduce and slowly add chicken broth, tomato sauce, and soy sauce. Slowly whisk in the flour. Add the sauce to the slow cooker.

Add all the rest of the ingredients stirring. Cook on low until beef is tender 8-10 hours.

## EAT WITH THIS!

Bread rolls