

Boeuf Bourguignon

Notes

This recipe makes about eight servings, so if you are making it for fewer than that many people, plan to have leftovers to put in the fridge or freezer.

Ingredients

8 slices diced bacon

3 lbs beef stew, cut into bite-sized pieces

2 diced onions

4 stalks diced celery

3 lb diced yellow potatoes

4-5 diced carrots

1 small can tomato paste

1 box 900 mil beef stock or broth

1 1/2 cups red wine

Process

In a large skillet, cook bacon over medium heat until browned and crispy. Remove to a paper towel lined plate.

Increase heat to medium high and brown beef in bacon fat with the onions and celery, cooking about 5-10 minutes per side, until browned.

Put the diced potatoes at the bottom of the slow cooker. Put the diced carrots on top of the potatoes.

Put the beef, onions, and celery on top of the potatoes and carrots. Put the bacon on top of the beef.

Mix the broth, wine and tomato paste in the skillet. When it is mixed, pour it into the slow cooker.

Cover and cook on low for eight hours.