

# Crockpot Beef Bourguignon

Recipe Goldmine

Servings: 6



## Ingredients

1 cup red wine  
2 tablespoons olive oil  
½ teaspoon thyme  
2 tablespoons chopped parsley  
1 bay leaf  
¼ teaspoon black pepper  
3 slices bacon, chopped  
2 pounds stewing beef, cut into chunks  
12 small boiling onions, peeled  
½ pound sliced mushrooms  
2 cloves minced garlic  
1 cup canned beef broth  
salt, to taste

## Cooking Method

In a large bowl, combine the first 6 ingredients.

- Refrigerate overnight.

Drain the meat reserving the liquid.

Brown the bacon over medium heat.

1. When the bacon is cooked, add the beef, onion mixture and brown lightly.
2. Put browned meat mixture into a crockpot.
3. Add the remaining ingredients.
4. Cover the crockpot and cook on LOW for about 8 hours.

Serve over buttered noodles or rice.