

## **Beef Stew With Wine**

### **Ingredients:**

**1 lb bacon, cut into pieces**

**3 lbs boneless roast, cut into 1-inch cubes**

**1/2 c flour, lightly seasoned with salt and black pepper**

**1 c sliced shallots**

**2 large carrots, peeled and cut into 1-inch pieces**

**8 oz cremini or white mushrooms, wiped clean and cut in half if large**

**2 cloves garlic, peeled and minced**

**1 1/2 c full-bodied red wine or 12 oz stout beer**

**Salt and pepper to taste**

**1 Tbsp cornstarch, mixed with 1 Tbsp water**

**Cooked noodles or rice or garlic mashed potatoes optional for serving**

### **Directions:**

**In a large skillet, cook the bacon until just crisp. Using a slotted spoon, remove the bacon pieces, leaving the drippings in the skillet and keep heated over medium heat. Reserve the bacon pieces for another use. Place the beef cubes in a large bowl and sprinkle with the seasoned flour. Toss to coat the beef cubes lightly with the flour.**

**Working in batches, brown the beef cubes on all sides in the bacon drippings. Remove to the slow cooker . In the same skillet, sauté the shallots, carrots, mushrooms, and garlic until just lightly browned, about 5 minutes. Transfer to the slow cooker. Add the wine, salt and pepper, and stir. Cover and cook for 7 to 9 hours on the low setting (or 4 hours on the high setting).**

**The meat should be falling-apart tender. About 30 minutes before serving, if the sauce needs thickening stir in the cornstarch mixture.**

**Cover and continue cooking until thickened. Serve the stew with some sauce over cooked noodles, cooked rice, or mashed potatoes.**