

BEEF BURGUNDY

Slow cooker recipe

Makes six servings

3 bacon slices, chopped
2 lbs. beef sirloin tip or round steak, cut into 1-inch cubes
¼ cup all-purpose flour
½ tsp salt
½ tsp seasoned salt
½ tsp dried marjoram
½ tsp dried thyme
½ tsp pepper
2 gloves garlic, minced
1 beef bouillon cube, crushed
1 cup Burgundy wine
1 cup sliced fresh mushrooms
2 Tbs cornstarch dissolved in 2 Tbs water (optional)
Cooked wide noodles

In large skillet, cook bacon several minutes. Remove and set aside.

Coat beef with flour and brown on all sides in bacon drippings.

Combine beef, bacon drippings, cooked bacon, salt, seasoned salt, marjoram, thyme, pepper, garlic, bouillon and wine in slow cooker.

Cover and cook on LOW for 6 to 8 hours or until beef is tender. Then turn to HIGH. Add mushrooms. Cover and cook on HIGH for 15 minutes. To thicken sauce, if desired, add cornstarch mixture with the mushrooms.

Serve over noodles.

FROM Mable Hoffman's *Crockery Cookery* book.