

# Crockpot Boeuf Bourguignon



A classic French dish, made in the crockpot. A delicious recipe by 3 Winks Design. This version doesn't have wine for those who are sensitive to alcohol.



## Ingredients

- 4 ounces thick cut bacon, diced
- 1.5 - 2 lbs stewing beef (like chuck), cubed
- 1/2 medium white onion, sliced in half moons
- 3 ounces baby carrots
- 1 clove garlic, minced
- 2 tbs flour
- splash of grape juice
- small splash of red wine vinegar
- 2 cups beef stock
- 1 tbs tomato paste
- 1 bay leaf
- 1.5 - 2 cups frozen pearl onions
- 1/2 lb mushrooms, sliced
- 2 - 3 for garnish if desired)
- to salt and pepper

## Directions

1. In a small frying pan, over medium high heat, cook the bacon until it's just brown.
2. Add Bacon to crockpot, saving the grease in the pan. Brown onions and add to crockpot.
3. Dry off the beef with a paper towel and lightly coat in flour. Add beef to pan and cook until just brown on the outsides. Add to crockpot.
4. Deglaze the pan with a splash of grape juice and a splash of red wine vinegar. Pour into crockpot.
5. Add remaining ingredients to the crockpot. Stir to combine. Cook on low for 6-8 hours.
6. Serve with fresh thyme garnish.