

Beef Burgundy

Serves 6

4 bacon slices, chopped
2 lbs. beef sirloin tip or round steak cut in 1-in. cubes
¼ cup all-purpose flour
½ teaspoon salt
½ teaspoon seasoned salt
½ teaspoon dried marjoram
½ teaspoon dried thyme
½ teaspoon pepper
2-3 cloves garlic, minced
1 beef bouillon cube, crushed
1 cup Burgundy wine
8 oz. sliced fresh mushrooms
Cooked wide noodles or rice

In a large skillet, cook bacon several minutes. Remove bacon and set aside.
Coat beef with flour (in a plastic bag) 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 6 to 8 hours or until beef is tender (usually ready in 6 hours).
Turn control to HIGH. Add mushrooms.
Cover and cook on HIGH 15 minutes.
Serve over noodles or rice.

Carol Stare