

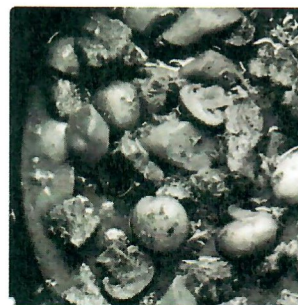
Slow Cooker Beef Bourguignon



Alyssa Rivers

Slow Cooker Beef Bourguignon has crazy tender melt in your mouth beef and hearty veggies slow cooked to perfection in a rich sauce. This meal is comforting and perfect for the cold months ahead!

★★★★★ 4.83 from 96 votes



PREP TIME
20 mins

COOK TIME
9 hrs

TOTAL TIME
9 hrs 20 mins



COURSE
Dinner, Main Course

CUISINE
American



SERVINGS
6 People

CALORIES
181 kcal

EQUIPMENT

- Want to make this even easier? Here are a few products that I LOVE:
- Staub Cast Iron Skillet
- Instant Pot
- The Recipe Critic Whisk

INGREDIENTS

- 5 slices bacon finely chopped
- 3 pounds boneless beef chuck cut to 1 inch cubes
- 1 cup red cooking wine
- 2 cups chicken broth
- 1/2 cup tomato sauce
- 1/4 cup soy sauce
- 1/4 cup flour
- 3 garlic cloves finely chopped
- 2 Tablespoons thyme finely chopped
- 5 medium Carrots sliced
- 1 pound baby potatoes I used tri color
- 8 ounces fresh mushrooms sliced
- fresh chopped parsley for garnish

INSTRUCTIONS

1. In a large skillet cook bacon over medium high heat until crisp. Put bacon in slow cooker. Salt and pepper the beef and add to the skillet and sear on each side for 2-3 minutes. Transfer beef to the slow cooker.
2. Add the red wine to the skillet scraping down the brown bits on the side. Allow it to simmer and reduce and slowly add chicken broth, and tomato sauce, and soy sauce. Slowly whisk in the flour. Add the sauce to the slow cooker.
3. Add garlic, thyme, carrots, potatoes, and mushrooms to the slow cooker. Give it a good stir and cook on low until beef is tender for 8-10 hours or high for 6-Garnish with fresh parsley and serve with mashed potatoes if desired.