

Slow Cooker Beef Burgundy Stew

Yield: 6 min
Total Time: 75 min

Recipe from: <https://www.recipeschoose.com/recipes/southern-living-beef-burgundy-stew-recipe>

Ingredients:

- 1/4 pound bacon
- 2 pounds beef chuck roast fat trimmed and cut into 1 1/2 - 2 inch cubes
- unsalted butter if needed
- 1/4 cup flour
- 2 cups chicken stock low or no sodium, or homemade beef stock
- 1 bottle dry red wine preferably Pinot Noir or Burgundy
- 1 tablespoon anchovy paste
- 2 tablespoons tomato paste
- 2 white onions large, chopped
- 10 medium carrots peeled and cut into spears
- 3 cloves garlic chopped
- 2 bay leaves
- 1/4 cup fresh parsley chopped

Nutrition:

1. Calories: 590 calories
2. Carbohydrate: 23 grams
3. Cholesterol: 130 milligrams
4. Fat: 39 grams
5. Fiber: 4 grams
6. Protein: 36 grams
7. SaturatedFat: 15 grams
8. Sodium: 640 milligrams
9. Sugar: 9 grams

Thank you for visiting our website. Hope you enjoy Slow Cooker Beef Burgundy Stew above. You can see more 15 southern living beef burgundy stew recipe Get ready to indulge! to get more great cooking ideas.