

Foster's Body & Paint

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Beef Bourguignonne

Ingredients:

- 1 can (10 ¾ oz.) Campbell's Condensed Golden Mushroom Soup
- 1 cup Burgundy or other dry red wine
- 2 cloves garlic, minced
- 1 tsp. dried thyme leaves, crushed
- 2 cups small button mushrooms (about 6 oz.)
- 2 cups fresh or frozen whole baby carrots
- 1 cup frozen small whole onions
- 1 ½ lbs. beef top round steak, 1 ½ inches thick, cut into 1 inch pieces.
- Rice or buttered noodles

Preparations:

- 1.) Mix soup, wine, garlic, thyme, mushrooms, carrots, onions and beef in 3 ½ quart slow cooker.
- 2.) Cover and cook on low 8 to 9 hours or until beef is fork-tender.
- 3.) Serve over rice or buttered noodles.



Makes 6 servings

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