CROCK POT BEEF BURGUNDY

- 4 slices bacon, chopped
- 1 tablespoon butter
- 1 teaspoon salt, plus more to taste
- 1/2 teaspoon black pepper, plus more to taste
- 2 pounds stew beef, cut into cubes
- 1 tablespoon tomato paste
- 1 tablespoon fresh garlic, minced
- 1 teaspoon dried thyme
- 1 bay leaf
- 1/2 teaspoon paprika
- 2 large onions, chopped
- 4 whole carrots, peeled and chopped
- 3 russet potatoes, peeled and chopped
- 8 ounces mushrooms, sliced
- 3 tablespoons flour
- 2 cups beef broth
- 1 cup Burgundy red wine or other red wine of choice

Sauté the bacon in the butter over medium heat until crisp and browned, about 3-5 minutes. Remove the bacon with a slotted spoon and set aside.

Season the beef with the salt and pepper. Sear the beef in the butter and bacon fat until browned on all sides, about 5 minutes. Put the beef into a big crock pot.

Add the broth to the pan and deglaze.

Put the broth and bacon into the crock pot with the beef, along with the tomato paste, garlic, thyme, bay leaf, paprika, onions, carrots, potatoes, mushrooms, flour, and red wine. Stir really well to completely combine.

Cook on low for 8 hours.

Remove the bay leaf and season with additional salt and pepper.