

CARBONNADE OF BEEF

CROCK POT 6- HOURS.

(1= 12- OUNCE BOTTLE) STOUT OR DARK BEER.

3- LB BONELESS BEEF CHUCK, (1 ½- IN - CUBES)

1- (1- ONION), PEELED

½- LB, SMALL MUSHROOMS, HALVED-(SHIITAKE OR WHITE)

2- TSP, MINCED GARLIC

2- TBL, FLOUR – OR – 2- PACKS OF MCCORMICK'S BROWN GRAVY.

1 12-OUNCE, BOTTLE STOUT OR DARK BEER

1- TSP, SALT

½- TSP, THYME

¼- TSP, GROUND PEPPER

1/8- TSP, ALLSPICE

STEP 1

5-QUART CROCK POT. ADD BEEF.

STEP 2

ADD ONIONS, MUSHROOMS, FLOUR, STOUT, SALT, THYME, PEPPER AND GARNISH TO CROCK POT. SALT, THYME, PEPPER, AND ALLSPICE.

STEP 3

SIMMER, 6- HOURS OR UNTIL BEEF IS TENDER.

TO THICKEN BROTH EITHER ADD MORE FLOUR OR 2- PACKAGE OF MCCORMICK'S BROWN GRAVY.

LIQUIDS = CAN ADD WATER TO CROCK IF LIQUID DOES NOT COVER THE BEEF.

PREP TIME=0:30

COOK TIME=6:00

Marta Zacek