

## Deliciously Easy Beef Burgundy

- 2 sliced bacon, chopped
- 1 lb beef stew meat, cut in 1" cubes
- 2 tsp **TSG Outrageously Garlic**
- 1 tsp salt, *divided*
- 2 Tbsp flour
- 1-1/2 cups Burgundy wine
- 1 Tbsp **TSG Tearless Onion and Chives Seasoning Blend**
- ¼ tsp dried rosemary, crushed
- 1 cup button mushrooms
- 1 cup petite-cut carrots
- 1/2 cup frozen petite whole onions (optional)

1. In a 6-quart oven or a deep 10-inch frying pan with lid, cook bacon until crispy. Add beef, TSG Outrageously Garlic, and ½ tsp salt. Cover over med-high heat, stir occasionally, until beef is well browned 6-8 minutes.
3. Sprinkle beef with flour. Stir in wine, TSG Tearless Onion and Chives, rosemary, and remaining ½ tsp salt. Cover and cook low heat 45 min, stir occ.
4. Cut thick carrots in half. Stir vegetables into pan, adding more wine if sauce is thick. Cover and cook 30 minutes more. **Servings 3-4**