

BEEF BOURGIGNON

- 3 lbs. beef; cut into 1" cubes
- 1/4 cup butter or margarine
- 2 cloves garlic, chopped
- 2 onions, sliced
- 1/4 cup flour
- 1 cup dry red wine
- 1-10 oz. can condensed beef broth
- 1/4 cup tomato paste
- 1 tsp. crumbled thyme
- 1/2 lb. pearl onions, peeled & whole
- 1-6 oz. can button mushrooms, drained

Brown beef cubes in butter. Remove from pan. Add garlic and sliced onions. saute until wilted. Sprinkle with flour. Stir in wine, broth and tomato paste, stirring until sauce thickens and comes to a boil. Add thyme, mushrooms and pearl onions. Pour over beef in slow cooker. Season to taste with salt and pepper. Cook on high for 5 to 7 hours.

THE BIBLE

THE BIBLE IS THE WORD OF GOD
AND THE FOUNDATION OF OUR FAITH
AND LIFE. IT IS THE LIGHT THAT
GUIDES US THROUGH THE DARKNESS
OF SIN AND DEATH TO THE LIGHT
OF GOD'S GRACE AND MERCY.
IT IS THE ROCK UPON WHICH
WE BUILD OUR SPIRITUAL HOUSES.
LET US READ IT WITH FAITH
AND UNDERSTANDING, THAT WE
MAY KNOW THE WILL OF GOD
AND LIVE IN HIS LOVE AND
TRUTH.