

Cindy

Slow Cooker Beef Bourguignon



Alyssa Rivers

Slow Cooker Beef Bourguignon has crazy tender melt in your mouth beef and hearty veggies slow cooked to perfection in a rich sauce. This meal is comforting and perfect for the cold months ahead!

★★★★★ 4.78 from 118 votes



					
PREP TIME		COOK TIME		TOTAL TIME	
20 mins		9 hrs		9 hrs 20 mins	
					
COURSE		CUISINE		SERVINGS	
Dinner, Main Course		French		6 People	
					
				CALORIES	
				181 kcal	

EQUIPMENT

- Want to make this even easier? Here are a few products that I LOVE:
- Staub Cast Iron Skillet
- Instant Pot
- The Recipe Critic Whisk

INGREDIENTS

- 5 slices bacon finely chopped
- 3 pounds boneless beef chuck cut to 1 inch cubes
- 1 cup red cooking wine
- 2 cups chicken broth
- 1/2 cup tomato sauce
- 1/4 cup soy sauce
- 1/4 cup flour
- 3 garlic cloves finely chopped
- 2 Tablespoons thyme finely chopped
- 5 medium Carrots sliced
- 1 pound baby potatoes I used tri color
- 8 ounces fresh mushrooms sliced
- fresh chopped parsley for garnish

INSTRUCTIONS

1. In a large skillet cook bacon over medium high heat until crisp. Put bacon in slow cooker. Salt and pepper the beef and add to the skillet and sear on each side for 2-3 minutes. Transfer beef to the slow cooker.
2. Add the red wine to the skillet scraping down the brown bits on the side. Allow it to simmer and reduce and slowly add chicken broth, and tomato sauce, and soy sauce. Slowly whisk in the flour. Add the sauce to the slow cooker.
3. Add garlic, thyme, carrots, potatoes, and mushrooms to the slow cooker. Give it a good stir and cook on low until beef is tender for 8-10 hours or high for 6-Garnish with fresh parsley and serve with mashed potatoes if desired.

NOTES

Peggy

Apple Harvest Bowl

- 1 pkg. baby salad greens
- 2 Pink Lady or Honeycrisp Apples
- ½ lb. Brussel sprouts – trimmed, sliced
- 1 cup cooked quinoa
- 4 oz. crumbled Feta
- 8 slices cooked bacon, chopped
- 2.5 oz. package apple chips

Balsamic vinaigrette (Marzetti Simply 60 is my favorite)

Combine salad ingredients. Toss lightly with dressing. Enjoy!

Submitted by Marty Oakley
(From McCall's Magazine
Circa early 1970's)

Legendary Mayonnaise Cake: In a large bowl, mix together 1 cup sugar, 1 cup water, 1 cup mayonnaise and 1 teaspoon vanilla. Gently fold in $2\frac{1}{4}$ cups sifted flour, $1\frac{1}{2}$ teaspoons baking soda, $\frac{1}{4}$ cup unsweetened cocoa, $\frac{1}{8}$ teaspoon salt and $\frac{1}{4}$ teaspoon red food coloring. Divide between 2 well-greased 8-inch layer pans. Bake at 375° for 20 to 25 minutes, until done. Cool on cake racks and frost with chocolate frosting. What's the legend? The story goes that a woman tourist, enchanted by a chocolate cake she tasted in a posh New York restaurant, wrote to the chef asking for the recipe. He sent her this one, and a few days later she received a bill for \$300. She was trapped, her lawyer said, so she paid; but in revenge she gave the secret of this delicious cake to everyone who wanted it.

END

FROM: 60 TO DINNERS
INA GARTEN

Making an old-school chocolate mousse takes time but this one is so much easier. It's full of flavor from two kinds of chocolate with lots of coffee and Kahlúa to balance the sweetness. It's also great for entertaining because it's totally make-ahead.

easy chocolate mousse

8 ounces bittersweet chocolate, chopped, such as Lindt

4 ounces milk chocolate, chopped, such as Lindt

¼ cup freshly brewed espresso or strong coffee

¼ cup Kahlúa

½ teaspoon pure vanilla extract

2 extra-large organic egg yolks, at room temperature

4 extra-large organic egg whites, at room temperature (see note)

Kosher salt

½ cup cold heavy cream

⅓ cup sugar

Sweetened Whipped Cream, for serving (recipe follows)

SERVES 4 TO 5

Place the bittersweet chocolate, milk chocolate, and espresso in a large heatproof bowl set over a pan of simmering water. Heat just until the chocolates melt, stirring occasionally. Off the heat, whisk in the Kahlúa and vanilla and set aside to cool for 15 minutes. Whisk in the egg yolks, one at a time, until combined.

Meanwhile, in the bowl of an electric mixer fitted with the whisk attachment (you can also use a hand mixer), beat the egg whites and a pinch of salt until they form soft peaks. Whisk half of the egg whites into the warm chocolate mixture and then fold in the remaining egg whites using a rubber spatula. Without cleaning the bowl or whisk, beat the cream and sugar together on high speed until they form soft peaks. Gently fold into the chocolate mixture until there are no white streaks.

Pour the mixture into a 6-inch-round x 3-inch-high soufflé dish or four or five (10-ounce) glass bowls and chill for at least 2 hours or overnight. Spoon or pipe the Sweetened Whipped Cream on top and serve cold.

I recommend using organic eggs for this recipe because they're not cooked.

MAKE AHEAD

Made by Sue Perkins

sweetened whipped cream

$\frac{3}{4}$ cup cold heavy cream
 $1\frac{1}{2}$ tablespoons sugar
 $\frac{3}{4}$ teaspoon pure vanilla extract

SERVES 4 TO 5

Place the cream, sugar, and vanilla in the bowl of an electric mixer fitted with the whisk attachment (you can also use a hand mixer) and beat on high speed until the cream forms stiff peaks.

FROM: GO TO DINNERS
INA GARTEN

Made by Sve Perkins

No Bake Reese's Peanut Butter Cheesecake

★★★★★

4.91 from 10 votes



Author

Jen

Ingredients

- Crust:
- 24 Oreo Cookies
- 5 tbsp melted Butter
- Filling:
- 24 oz softened Cream Cheese
- 8 oz Whipped Topping like Cool Whip
- 1 tsp Vanilla
- 1 cup Powdered Sugar
- 1 1/2 cup Peanut Butter
- 30 Reese's Miniatures cut in quarters

Instructions

1. Put cut Reese's cups in freezer for 30 minutes to harden.
2. Crush Oreos in food processor and add melted butter.
3. Press mixture into bottom and partway up sides of springform pan.
4. Refrigerate at least 30 minutes to firm.
5. Beat together cream cheese, powdered sugar, vanilla and peanut butter until well mixed.
6. Fold in whipped topping until uniformly blended.
7. Fold in half of frozen Reese's.
8. Pour/spread into pan and refrigerate for at least 4 hours or until firm.
9. Remove from springform pan and top with remaining Reese's.
10. You can also drizzle with chocolate syrup if desired.

Baked Beans

"The Bean Lady" Marty Oakley

3-28 oz. cans Bush's baked beans (any flavor or a mixture of flavors) drain excess liquid from can before adding to the rest

1-1/2 # of ground chuck (browned, drained & rinsed with hot water)

1-16 oz. jar of medium salsa

2 cups finely chopped onions

1/4 cup spicy mustard or regular mustard

2 cups brown sugar

Mix all ingredients in a large crock pot & cook on high until mixture thickens, reduce temperature & cook several hours—stirring occasionally

2-1-23

L. Hoffman

Ossobucco Style Western Ribs

4 1/2 - 5 lbs. Western Pork Ribs with bones

6 T. flour

3 T. olive oil

1/2 c. chopped onions

3/4 c. each celery + carrots, chopped

3 T. tomato paste

1 c. dry Marsala or white wine

3 c. chicken broth, low sodium

2 c. crushed tomatoes

3 sprigs thyme

1 T. minced rosemary + 3 dry bay leaves

TOPIPING:

1/2 c. chopped parsley

3 T. orange zest

1 1/2 T. minced garlic

Season meat with salt + pepper. Dredge in flour and brown in oil 3-4 minutes per side. Reserve on plate. Sauté onions, celery, and carrots. Add tomato paste cooking until browning. Deglaze with 1 c. Marsala scraping bits on bottom. Add remaining Marsala, thyme, bay leaf, rosemary, and tomatoes. Bring to boiling. Return ribs, cover. Reduce heat and simmer 3/4 - 1 hr. Turn meat and continue cooking an additional hour until meat falls off bone. Season with salt and pepper. Serves 6-8.

To serve: combine parsley, zest, and garlic.

Top meat servings. Good served on polenta.

In memory of Julia Child.