

Becky Makes...

## BEEF CASSEROLE WITH RED WINE (Slow Cooker)



2 dessertspoons Plain Flour  
700g (approx.) Stewing or Braising Beef, cut into 2cm chunks  
1 large Leek  
3 Carrots  
3 cloves Garlic, peeled (optional)  
2 sticks Celery, chopped into 2cm lengths  
1 can Chopped Tomatoes + 1 can cold water  
1 Beef Stock Cube  
1 glass Red Wine  
1 Bouquet Garni  
Salt and pepper to season

Serves 4

Cook in a slow cooker

1. Turn the slow cooker on High to preheat
2. Toss the beef chunks in the flour to coat, then put them into the slow cooker with any leftover flour
3. Trim and wash the leeks and cut into 2cm lengths. Add to the beef
4. Peel the carrots and cut into chunks then add to the cooker, with the garlic and celery
5. Add the tomatoes and rinse out the can with cold water into the cooker.
6. Add the wine and bouquet garni, crumble in the stock cube. Stir well and make sure that the liquid just covers the meat.
7. Put the lid on and cook on High for 5 hours OR Low for 7-9 hours
8. Remove the bouquet garni then season to taste and serve with pasta, tear-and-share bread or mashed potatoes

For a Demonstration of this recipe find me on YouTube:  
[\(45\) Becky Bakes... Slow Cooker Beef Casserole - YouTube](#)