

# Beef and Red Wine

## INGREDIENTS

1 kg blade steak, cut into 5 cm cubes  
2 tsp beef stock powder  
½ cup boiling water  
280 ml tin of cream of mushroom soup  
280 ml can of mushroom pieces or freshly chopped.  
1 packet French onion soup mix  
½ - 1 cup of red wine.

## METHOD

Place beef cubes into a slow cooker.

Mix together the boiling water and the beef stock powder in a large bowl.

Add the soup, mushroom pieces, packet soup mix and the wine. Stir. Pour over the beef cubes.

Cover and Cook on Low for 7-9 hours or on High for 3 ½ hours - 4 ½.

Serve with rice, pasta or mashed potato.

Serves 6 - 8.

