



## NAPA VALLEY BEEF CASSEROLE

- 1 ½ Pounds Lean Beef
- 3 Slices Bacon, Cut into Pieces
- ½ Cup Beef Stock
- ½ Cup Dry Red Wine
- ¾ Teaspoon Salt
- 1 Clove Garlic
- 1 Cup Diced Carrots
- 3 Peppercorns
- 6 Small Boiling Onions
- 3 Whole Cloves
- 2 Bay Leaves

## DIRECTIONS

1. Fry bacon until brown and remove from pan.
2. Dust beef with flour and brown in the hot bacon fat with the garlic clove.
3. When beef is browned, add to pan the beef stock, red wine and salt.
4. Heat to a simmer and transfer to casserole dish.
5. Add bacon, diced carrots, onions, peppercorns, bay leaves and cloves.
6. Simmer for 2 to 2 ½ hours in a slow, 300 degree oven.
7. Serve with crusty French bread.