

Beef and Mushroom Stew

Ingredients

1 1/2 pounds stew beef
1 can French onion soup
1/2 cup red wine, like a hearty burgundy
salt to taste
pepper to taste
4 to 5 potatoes, cubed
1 carrot, sliced
12 to 16 ounces fresh mushrooms
1 bay leaf
a small sprig of fresh rosemary or a pinch of dried, crumbled
1 can diced tomatoes
3 tablespoons flour mixed with just enough cold water to make a smooth paste

Directions

Combine all ingredients except tomatoes. Cover and cook on low for 8 to 10 hours; add tomatoes about 45 minutes to an hour before done. Thicken with flour and water mixture about 20 minutes before serving, taste and add more salt and pepper if needed.