

New York Times **Bestselling Author**

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SUSAN MALLERY

## Slow-Cooked Beef with Garlic and Red Wine

Ingredients:

- ♥ 4-5 pound beef roast, cut into two-inch chunks
- ♥ 40 cloves of garlic, peeled
- ♥ 4-5 sprigs of fresh rosemary
- ♥ 1 t Kosher salt
- ♥ ½ t ground pepper
- ♥ 1 C dry red wine



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Instructions:

Brown the meat on all sides, in batches. (Don't overcrowd the pan you're using to brown the meat.) Add the meat, garlic cloves, and rosemary sprigs to the slow cooker.

Sprinkle with salt and pepper. Pour in wine and the accumulated beef juice from browning. Cook on low for 6-8 hours.

Serve with a salad and bread.

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