



Beef Burgundy with Egg Noodles in Crock Pot

Prep Cook Time: 6 hours

SERVES 4

Ingredients:

- 1.5 lbs shoulder roast, cut into small cubes
- 1 can of cream mushroom soup
- 1 can sliced water chestnuts
- 1/3 cup red cooking wine
- 1 envelope dry onion soup mix
- 8 oz. fresh sliced mushrooms
- 1 package egg noodles

Steps

1. Mix all ingredients together in crock pot.
2. Cover and cook on low for 6 hours.
3. Cook noodles according to package directions
4. Serve with hot noodles in a bowl and beef mixture on top.