

# TheRecipeWorks - Beef With Raisins And Pine Nuts

## Beef With Raisins And Pine Nuts

Serves: 4

1/3 cup olive oil, divided  
2 pounds lean braising steak, cut into small dice  
1 large onion, chopped  
1 garlic clove, chopped  
8 ounces button mushrooms  
1 red bell pepper, seeded and diced  
1 tablespoon chopped fresh thyme  
1 tablespoon chopped fresh rosemary  
2 tablespoons seasoned all-purpose flour  
2 teaspoons paprika  
1 teaspoon cinnamon  
2/3 cup beer  
14-ounce can chopped tomatoes  
2 bay leaves  
1 cup beef stock  
1/2 cup pine nuts  
1/3 cup raisins

Preheat the slow cooker on high while preparing ingredients.

Heat half the oil in a nonstick skillet, and fry meat over a medium heat 4 or 5 minutes, until lightly browned.

Use a slotted spoon to transfer beef to cooking pot.

Heat remaining oil in pan and saute onion, garlic, mushrooms, bell pepper, thyme and rosemary 5 minutes. Stir in flour, paprika and cinnamon and cook 1 minute, stirring. Stir in beer, then add tomatoes, bay leaves and stock, and bring to a boil, stirring.

Pour over beef in cooking pot and stir to mix. Cover, reduce the temperature to LOW, and cook 7 to 9 hours.

Stir in pine nuts and raisins, cover, and cook on low an additional 1 to 2 hours, or until beef is cooked and tender.