Beef Stew

1 Tablespoon oil

2 1/2 pound chuck roast, cut into 1 1/2" pieces

2 teaspoons black pepper

1 1/2 teaspoons salt

2 yellow onions, sliced

4 carrots, peeled and sliced

4 garlic cloves, smashed

28 ounce can fire roasted tomatoes

2 cups red wine

2 cups beef broth

1 bunch fresh thyme

2 bay leaves

1 pound mushrooms, sliced

1 3/4 cups pearled onions

2 Tablespoons red wine vinegar

Sprinkle beef with salt and pepper.

Heat oil in ditch oven.  Add beef and brown on all sides.

Transfer beef to a plate.

Add onions and carrots to pan.  Cook 10 minutes.

Add garlic and cook 1 minute.

Stir in tomatoes, wine, broth, thyme, bay and beef.  Bring to a boil.

Cover pan.  Bake 2 hours at 275 or until beef is tender.

Spray skillet with cooking spray.  Add mushrooms and cook until browned.  (5 minutes)

Stir mushrooms, onions and vinegar into beef mixture.  Cook 15 minutes

Remove bay and thyme and serve.