

Beef Burgundy (6 servings)

Ingredients

- 2 lbs beef chuck or round
- 2 tbl flour
- Salt and pepper
- 2 tbl oil
- 1 cup chopped lean bacon
- 18 pearl onions
- 6 small carrots
- 1 clove garlic, crushed
- 1 tbl tomato paste
- ¾ cup burgundy wine
- 1 cup beef broth/bouillon
- 1 cup sliced mushrooms

Directions

- Preheat oven to 250 degrees
- Cut meat into 2-inch cubes; dredge with flour mixed with salt and pepper.
- Heat oil in skillet. Sauté meat until well browned; remove to casserole.
- Sauté bacon in skillet a few minutes. Add onions, carrots and garlic; cook until onions begin to brown. Put bacon and vegetables into casserole with meat.
- Stir remaining flour into fat left in skillet; cook until it begins to brown. Add tomato paste, wine and broth; stir until boiling. Taste for seasoning; pour over meat and vegetables. Cover tightly; cook about three hours.
- Add mushrooms; cook 15 to 20 minutes.
- Serve with lima beans, green peas or other green vegetables and a tossed salad and garlic bread.