



R E C I P E

Recipes gathered from many resources, especially www.allrecipes.com

BEEF BURGUNDY

INGREDIENTS

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| ‡ 1/4 cup all-purpose flour | ‡ 1/4 cup brandy |
| ‡ 3 bay leaves | ‡ 1 1/2 lbs. red potatoes,
peeled and quartered |
| ‡ salt and pepper | ‡ 2 cups burgundy wine |
| ‡ 1/2 tsp. dry oregano | ‡ 1/2 lb. fresh mushrooms |
| ‡ 2 lbs. beef stew meat, cut into
1 1/2 inch pieces | ‡ 2 cups beef broth |
| ‡ 1 large onion cut into 12 wedges | ‡ 1 pinch ground nutmeg |
| ‡ 4 carrots, cut into 2 inch pieces | ‡ 6 sprigs fresh thyme |
| ‡ 7 Tbsp. butter | ‡ 4 cloves garlic, minced |
| ‡ 4 stalks celery, cut into 2 inch pieces | |

DIRECTIONS

1. Place flour in large bowl, and season with salt and pepper. dredge beef in flour to coat.
2. melt 2 Tbsp. butter in a heavy Dutch oven over high heat. Working in batches, saute beef until brown on all sides, about 5 minutes per batch.
3. Return all meat to pot, and add brandy; boil until almost evaporated, about 2 minutes. Add wine, broth, thyme, garlic, bay leaves and oregano. Cover, and simmer until beef is almost tender, about 1 hour.
4. Meanwhile, melt 1 Tbsp. butter in large nonstick skillet over medium-high heat. Saute onions until brown. Using slotted spoon, transfer onion to large bowl. Melt 1 Tbsp. butter in same skillet, add carrots and celery, and saute until golden. Transfer to bowl with onions. Melt 2 Tbsp. butter in same skillet, add potatoes, and saute until brown on all sides. Transfer to bowl with other vegetables. Melt 1 Tbsp. butter in same skillet, add mushrooms, and saute until brown on all sides, about 5 minutes. Transfer to bowl.
5. Transfer vegetables to pot with beef, and stir in nutmeg. Cover pot and simmer 45 minutes. Uncover pot, and boil liquid until thickened to sauce consistency, about 7 minutes. Season with salt and pepper.