

Simply Gourmet

Beef Burgundy

3 Slices Bacon Chopped
3 Tbsp. Butter
One Pound White Button Mushrooms
One Cup Chopped Onion
2 Pounds Sirloin Cubed
3 Tbsp. All Purpose Flour
1 Cup Red Burgundy Wine
1.5 Cups Rich Beef or Veal Stock
2 Tbsp. Chopped Garlic
1 Tsp. Fresh Thyme
Pinch of Basil
Salt
Black Pepper

Heat a large deep braising pot over medium heat. Add bacon to pot and brown. Remove bacon bits and save for later. Add one 1.5 tbsp. Butter to pot and melt with bacon drippings. Add mushrooms and cook for 5 minutes, add onions and cook until tender, add salt and pepper to taste. Remove onions and mushrooms and keep warm. Add remaining butter to pot and get very hot. Add meat and brown on all sides. Add flour to browned meat and cook for 2 minutes, add garlic and cook for 1 minute – stirring constantly. Add wine very slowly while stirring. When the wine comes to a simmer, add stock and remaining herbs/spices. Cover the pot. When the liquid comes to a boil reduce heat to medium. Cook covered for 20 minutes, add mushrooms/onions/bacon back to pot. Simmer with the cover off until sauce thickens a little. Adjust seasoning to taste. Serve with wild rice pilaf, buttered noodles or potatoes of any kind.

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