



BEEF BOURGUIGNON.....SERVES 12.....THIS DISH IS MADE IN 2 PARTS BUT IS WORTH IT

2KG STEWING BEEF CUT INTO 1 INCH PIECES
100G FLOUR
100ML OIL
2 ONIONS DICED
2 STICKS CELERY DICED
2 TABLESPOONS TOMATO PASTE
600ML **RED** [BURGUNDY] WINE.....IF YOU DON'T USE 'BURGUNDY' I DEFY YOUR GUESTS TO KNOW THE DIFFERENCE!!!
600ML BEEF STOCK
2 SPRIGS OF THYME
4 CLOVES GARLIC
SALT AND PEPPER
1 TSP MIXED SPICE



24 SHALLOTS/ PEARL ONIONS
2 TBS OIL
2 TBS BUTTER
10 SLICES OF RINDLESS BACON DICES
24 SMALL MUSHROOMS
CHOPPED PARSLEY

POUR THE WINE OVER THE MEAT AND LET SOAK FOR 2 HOURS
REMOVE MEAT FROM WINE. PUT FLOUR INTO PLASTIC BAG THEN TOSS IN THE BEEF, COAT THE BEEF FULLY IN THE FLOUR.
HEAT THE OIL IN A CASSEROLE DISH AND BROWN THE MEAT FOR 6 MINUTES....THIS CAN BE DONE IN BATCHES IF YOUR CASSEROLE DISH IS A LITTLE ON THE SMALL SIDE. ADD THE ONION AND CELERY,COOK FOR 5 MINUTES, STIR IN THE TOMATO PASTE,WINE,STOCK, THYME AND GARLIC. BRING TO THE BOIL, COVER WITH LID AND SIMMER OVER LOW HEAT FOR 1 1/2 [ONE AND A HALF] HOURS OR BAKE IN THE OVEN 170/325. REMOVE THYME FROM DISH WHEN MEAT IS COOKED. SEASON WITH SALT, PEPPER AND MIXED SPICE

BOIL THE SMALL ONIONS FOR 4 MINUTES THEN DRAIN

HEAT OIL AND BUTTER IN A PAN AND STIRFRY BACON UNTIL COOKED. REMOVE FROM THE PAN, IN THE SAME PAN STIRFRY THE MUSHROOMS FOR 1 MINUTE ONLY
ADD THE ONIONS AND MUSHROOMS TO THE MEAT AND HEAT THROUGH FOR 5-10 MINUTES

A VARIATION IS TO ADD CARROTS.....ADD THEM 20 MINUTES BEFORE THE END OF COOKING TIME.

SPRINKLE WITH PARSLEY AND 'VOILE'