Beef Bourguignon

A traditional French dish with a distinct red wine smoked bacon and herb flavour in a rich Burgundy sauce onions, mushrooms & beans

INGREDIENTS

750 kilo	Lean trimmed Beef dice 1" square approx
250 g	Diced lean smoke bacon trim diced
400 g	Verstegen Burgundy sauce
70 g	Red wine your choice
300 g	Red onions (roughly chopped)
150g	Green French beans (halved)
150g	Spring onions rough chopped
200 g	Button mushrooms or halves of larger ones
7 g	Verstegen Del Mondo La Spezial herbs
20g	Verstegen DS Bonding add to the meat

METHOD

1. Pour the wine onto the meat cubes mix for a while
2. Prepare the vegetables not to small and mix together with the meats also the herbs
3. Mix the sauce and to the meat and vegetables, again mix well
4. Place into a display tray and garnish with small fresh chopped vegetables pieces and herbs
5. Serve into black oven trays

COOKING INSTRUCTIONS

Pierce the film and place onto a baking tray into a pre heated oven gas mark 5 or 190 electric for 50 to 60 minutes

SERVING SUGGESTIONS

New potatoes baby carrots and petit poise peas

For alternative uses request following recipes:
STEAK BURGUNDY, CHICKEN OR PORK CREOLE CASSEROLE

Acknowledgement:
Recipe from the Dalziel Recipe service
Mr. Mike Winrow