



BURGUNDIAN BEEF

- 3 Pounds Beef, Rump or Round
- 1/4 Pound Salt Pork
- 3 Cups Minced Onion
- 2 Small Shallots, Minced
- 6 Peppercorns
- 2 Bay Leaves
- 1 Tablespoon Tarragon Vinegar
- 1/8 Teaspoon Thyme
- 2 Tablespoons Butter
- 3 Tablespoons Flour
- 1/2 Carrot, Sliced
- 1 Clove Garlic
- 2 Tablespoons Minced Parsley
- 2 Tablespoons Minced Chervil
- 2 Cups Red Wine
- Salt to Taste

DIRECTIONS

1. Dice the salt pork and sauté in butter.
2. Cut the beef into 2 inch cubes.
3. Sear thoroughly in hot fat. Remove.
4. Add onion, garlic, shallots and carrots to pan.
5. Simmer in fat until light yellow.
6. Add all the remaining ingredients and beef.
7. Cook very slowly for three hours.