



# Beef Burgundy



Makes 6-8 servings



## INGREDIENTS

4 to 5 lbs chuck roast  
fat from roast  
1 c Burgundy wine  
salt & pepper  
2 to 3 garlic cloves  
1 bay leaf

### *Optional vegetables:*

2 c diced carrots  
2 c sliced celery  
2 c diced yellow turnips  
1 c chopped onion

## PREPARATION

Preheat oven to 300°.

Dust meat lightly with flour. Brown on all sides in fat in a Dutch oven or heavy kettle with tight fitting lid.

Slip a rack under meat. Cut garlic in strips and insert them in the roast. Then add wine and crumbled bay leaf to pot. (If you're a teetotaler, substitute apple cider vinegar for wine.) Cover and cook in oven for 3 hours or until tender.

After 90 minutes, turn meat over and continue cooking. After 2 hours, add in any or all of the optional vegetables.



[www.AcornAcresFarm.com](http://www.AcornAcresFarm.com)  
[Facebook.com/AcornAcresFarm](https://www.facebook.com/AcornAcresFarm)



(219) 214-1309  
360 Indian Boundary Rd., Chesterton, IN