

Beef Bourguignonne

2½ lbs boneless beef (rump or chuck)	1½ tspn salt
flour	3 stalks parsley
3 tbsp olive oil or salad oil or shortening	2 strips bacon
½ cup coarsly chopped onion	1 tbsp tomato paste
1 clove garlic, finely chopped	¼ tsp ground black pepper
1¾ cups Burgundy	18 medium size mushroom caps
hot water	2 tbsp butter
1 small bay leaf	

Preheat oven to 325°F.

Cut beef into large cubes and roll them in flour. Brown on all sides in hot oil or shortening. Add garlic and fry with the meat 1 minute. Turn into a 2-quart casserole. Add wine and enough hot water barely to cover the meat, along with the bay leaf, salt, and parsley. Cover and cook in a preheated slow oven for 2 hours. Dice bacon and fry briefly, then add onions and cook until they have browned lightly and bacon is crisp. Add both to the meat and cook ½ hour or until the meat is tender. Add tomato paste and black pepper. Stir until blended. Cook another 10 minutes. Cook mushroom caps in butter and arrange over top of casserole.

Serve hot.

Serves 6.