Beef Burgundy

Prep time: 30 minutes | **Cook time: 2 hours** | **Servings: 6**

Start by getting this:

- 1/4 cup all-purpose flour
- salt and pepper
- 2 pounds beef stew meat, cut into 1 1/2 inch pieces
- 7 tablespoons butter
- 1/4 cup brandy
- 2 cups Burgundy wine
- 2 cups beef broth
- 6 sprigs fresh thyme
- 4 cloves garlic, minced
- 3 bay leaves
- 1/2 teaspoon dried oregano
- 1 large onion, cut into 12 wedges
- 4 carrots, cut into 2 inch pieces
- 4 stalks celery, cut into 2 inch pieces
- 1 1/2 pounds red potatoes, peeled and quartered
- 1/2 pound fresh mushrooms
- 1 pinch ground nutmeg

Now, prepare!

Step One:

Place flour in large bowl, and season with salt and pepper. Dredge beef in flour to coat.

Step Two:

Melt 2 tablespoons butter in a heavy Dutch oven over high heat. Working in batches, saute beef until brown on all sides, about 5 minutes per batch.

Step Three:

Return all meat to pot, and add brandy; boil until almost evaporated, about 2 minutes. Add wine, broth, thyme, garlic, bay leaves and oregano. Cover, and simmer until beef is almost tender, about 1 hour.

Step Four:

Meanwhile, melt 1 tablespoon butter in large nonstick skillet over medium-high heat. Saute onions until brown. Using slotted spoon, transfer onion to large bowl.

Step Five:

Melt 1 tablespoon butter in same skillet, add carrots and celery, and saute until golden. Transfer to bowl with onions. Melt 2 tablespoons butter in same skillet, add potatoes, and saute until brown on all sides. Transfer to bowl with other vegetables.

Step Six:

Melt 1 tablespoon butter in same skillet, add mushrooms, and saute until brown on all sides, about 5 minutes. Transfer to bowl.

Step Seven:

Transfer vegetables to pot with beef, and stir in nutmeg. Cover pot and simmer 45 minutes. Uncover pot, and boil liquid until thickened to sauce consistency, about 7 minutes. Season with salt and pepper.