



BOVINO
VINEYARDS

INGREDIENTS:

- 1 large onion diced
- 4 carrots peeled and rough chopped
- 2 c chopped mushrooms
- 3 Tbs olive oil
- 2 Tbs bacon grease (optional)
- 2 tsp dried minced garlic or 1 clove minced fresh
- 2 tsp dried thyme or 3 sprigs fresh
- 1 - 2lb leftover beef roast diced
- 3 Tbs all purpose flour
- 3 Tbs bacon bits
- 2 Tbs tomato paste
- 3/4 c Bovino Vineyards Malbec
- 2-3 c beef stock

Quick Beef Bourguignon

DIRECTIONS:

- Sauteé diced onion in olive oil until translucent and beginning to brown
- add bacon grease and mushrooms and sauteé with garlic, thyme, salt and black pepper
- add carrots and continue to sautee vegetables
- stir in tomato paste and turn heat to very low until beef is added in next step
- toss diced beef in all purpose flour and add to sautéed vegetables stir and ensure flour is fully incorporated into vegetables - no lumps! Return heat to medium high
- add wine and stir
- add beef stock
- cook and stir until beef is tender and carrots are cooked.
- season with additional salt and pepper to taste
- can be served over rice, mashed potatoes or couscous