

Boeuf Bourguignon

2 lb lean beef (chuck is best)
2 tbsp bacon drippings
10 small or 5 medium sized onions
 $1\frac{1}{2}$ tbsp. flour
Marjoram
thyme
salt
pepper
 $\frac{1}{2}$ cup beef bouillon
1 cup dry red wine
 $\frac{1}{2}$ lb or 1 lb. fresh mushrooms

① Peel and slice onions finely
fry until brown in bacon drippings
then remove to a separate dish

② cut meat into 1" cubes + sauté
them in the same drippings adding
more bacon fat if needed

When beef is browned on all sides
sprinkle over them the $1\frac{1}{2}$ tbsp flour
and a generous pinch^{each} of salt, pepper
marjoram and thyme

Then add $\frac{1}{2}$ cup beef boullion and
1 cup red wine (dry America Burgundy)
Stir for a moment then let simmer
^{slowly as possible} for 3 hrs 15 min (this should
barely bubble occasionally. ^{if necessary put} a mat under skillet
(if liquid cooks away add more wine
and boullion [1 part stock to 2 parts wine]
as necessary to keep the beef barely covered)

When time is up return the brown onions and
the mushrooms stir and let cook 45 min
or ^{1 hr} longer (if necessary add more wine + boullion)
Sauce should be thick + dark brown