

# Amber Grill



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## Beef Burgundy

Prep Time: 20 min  
Cook Time: 3 Hrs

Makes 4-6 Servings

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1 cup beef broth  
3 tablespoons all-purpose flour  
1 tablespoon tomato paste  
1 teaspoon beef demi glace  
3 tablespoons bacon drippings  
2 pounds beef round, cut into 3 inch pieces  
3 tablespoons sherry wine  
1 1/2 cups chopped onions  
1 cup Burgundy wine

### Directions

1. In a small bowl, mix together beef broth, flour, tomato paste and demi glace; set aside.
2. Heat bacon drippings in a large heavy skillet over medium heat. Add beef, and cook until brown on all sides. Remove beef from skillet; set aside. Stir the sherry wine into the skillet. Add the onions, and cook about 5 minutes. Blend in the tomato paste mixture, and bring to a rapid boil, stirring constantly. Stir in Burgundy wine. Make the herb bouquet: Place parsley, rosemary, thyme, and bay leaf in a square of cheesecloth. Place herb bouquet in sauce.
3. Return beef to skillet. Cover, and simmer over low heat for about 3 hours, or until beef is tender.
4. Melt butter in a small skillet over medium heat. Sauté mushrooms until lightly browned. Add to meat in the skillet, and continue cooking 15 minutes. Discard bouquet garni. Serve in a casserole dish, sprinkled with parsley.

### Herb Bouquet (Bouquet Garni)

3 sprigs fresh parsley  
3 sprigs fresh rosemary  
1 sprig fresh thyme  
1 bay leaf

12 fresh mushrooms, sliced  
1/4 cup butter