



Recipe #101 Beef Burgundy, Serving Size and Ingredients: 3oz. Beef

25 Servings	50 Servings	100 Servings	Ingredients
12 oz.	1 lb. + 8 oz.	3 lbs.	Onions, chopped
3 T	¼ cup + 2 T	¾ cup	Vegetable Oil
5 lbs. + 9 oz.	11 lbs. + 2 oz.	22 lbs. + 4 oz.	Stew Meat
3 oz.	6 oz.	12 oz.	Flour
3/8 tsp.	¾ tsp.	1 ½ tsp.	Pepper
1 tsp.	2 tsp.	1 T + 1 tsp.	Paprika
1	2	4	Garlic Cloves, minced
2 oz.	4 oz.	8 oz.	Tomato, pureed
1 lbs. + 9 oz.	3 lbs. + 2 oz.	6 lbs. + 4 oz.	Mushroom, canned, pieces
1 ½ cups	3 cups	1 ½ qts.	White Wine
2 qts. + ½ cup	1 gal + 1 cup	2 gal + 2 cups	Beef Broth

North Central New Mexico Economic Development District
 Council of Governments
 Non-Metro Area Agency on Aging
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Recipe #101 Beef Burgundy, Instructions:

- 1. Sauté onions in oil until tender.***
- 2. Combine flour, pepper and paprika, dredge beef portions.***
- 3. Brown beef in oil with onions.***
- 4. Combine garlic, tomato puree, mushrooms and wine.***
- 5. Add to beef mixture.***
- 6. Add beef broth, simmer until meat is tender, 1 to 1 ½ hours.***

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