

## Beef Burgundy



Preparation Time:

**2 hrs, incl. cooking time**

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### Ingredients for 8 servings:

½ lb cottage bacon, cut in small pieces  
2 tablespoons butter, salted or unsalted  
4 lbs beef chuck roast, cut into 2" x 2" cubes  
Salt and pepper  
2 tablespoons flour  
1 head of garlic, minced  
1 branch of rosemary  
1 pint of Burgundy wine  
1 quart of beef both  
4 medium-sized carrots, cut into sticks

Trim and cut the cottage bacon in small pieces.  
Heat up the butter on medium heat.  
Brown the beef on medium heat. Add salt and pepper (20 twists of each), and brown on medium heat for 5 mns. Turn the meat over. Add salt and pepper, then the flour, and cook for 5 mns.  
Turn the meat over one more time and brown for 5 mns.  
Add the bacon, garlic, rosemary, the wine, and the beef broth.  
Bring to a boil. Reduce heat to medium low and cook for 1-1/2 hours.  
Add the carrots, 1 cup of hot water if needed, and cook for another 30 mns.  
Serve with steamed potatoes or pasta.