

Beef Burgandy Stew

Yield: 20 servings



Ingredients

Beef for stew, cut into 1-1/2 inch cubes
Flour, divided
Oil
Canned beef broth
Dry sherry
Frozen pearl onions
Frozen peas and carrots
Fresh white mushrooms, sliced
A.1. Original Steak Sauce
Salt
Pepper

Weights

8 lb.
6 oz.
4 oz.
2 lb.
8 oz.
1 lb. + 4 oz.
1 lb + 4 oz.
1 lb.
1lb + 8 oz.
-
-

Measures

1 gal.
1-1/2 cups
½ cup
1 qt.
1 cup
1 qt.
1 qt.
1 qt.
3 cups
-
-

Directions

COAT meat with 1 cup of the flour; shake off excess. Add to hot oil in stockpot. Cook on high heat until meat is evenly browned. Add broth and sherry. Bring to boil. Reduce heat to medium; cover. Simmer 1 hour, stirring occasionally.

ADD vegetables; simmer, covered, an additional 30 minutes.

REMOVE 1 cup of the liquid from the stew. Add to remaining 1/2 cup flour in bowl; stir with wire whisk until well blended. Return to stew; mix well. Simmer 1 minute or until thickened, stirring occasionally. Add steak sauce; stir until well blended. Season with salt and pepper to taste.

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