

Beef Burgundy



PREPARATION TIME
10 minutes



COOKING TIME
30 minutes



PERFECT PARTNER
corn pudding



Check the vegetable drawer in your refrigerator before buying frozen stew vegetables. If you have potatoes, carrots, green beans or other favorites on hand, just coarsely chop them to use in this skillet recipe.

SHOPPING LIST

- beef filet • beef bouillon
- frozen stew vegetables
- Burgundy wine or beef broth

ON HAND

- flour • ketchup • bay leaf
- pepper • onion salt • butter
- egg noodles

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INGREDIENTS

- 4 tablespoons butter or margarine
- 1½ pounds beef filet, cubed
- 3 tablespoons all-purpose flour
- 1 cup Burgundy wine or beef broth
- 1 cup beef bouillon
- 2 tablespoons ketchup
- 1 (32-ounce) package frozen vegetables for stew
- 1 bay leaf
- ½ teaspoon onion salt
- ¼ teaspoon pepper
- 8 ounces egg noodles, cooked

SERVES 4

COOKIN' Express

• In a hurry to get dinner on the table? Use an equal portion of lean ground beef instead of the beef filet. This will save you time cubing the beef and reduce the overall cooking time.

Make Ahead

Solve tomorrow's dinner dilemma and double the recipe. Mix leftovers in a baking dish; refrigerate. Just reheat in the microwave on HIGH for about 5 minutes.

♦ VARIATION

Stir an envelope of dry onion soup mix into the broth in step 2 for a zestier dish.

1 Heat butter in a large skillet over medium-high heat; add beef. Sauté beef until brown on all sides, about 10 minutes. Sprinkle with flour; mix well.



2 Stir wine into skillet. Cook, covered, over medium heat for 5 minutes. Blend bouillon and ketchup in a measuring cup. Stir mixture into skillet.

3 Add vegetables and bay leaf to skillet. Cook, covered, for 15 minutes or until beef and vegetables are tender.



4 Discard bay leaf. Stir in onion salt and pepper. Serve over egg noodles.