



*Recipe from the 2009 Wine Days of Summer Event*

## **BEEF STEW / BURGDORF PINOT NOIR**

*From Burgdorf's Winery*

### **Ingredients:**

2 LBS BEEF CUT INTO CUBES  
6 LG POTATOES PEELED AND CUT INTO CHUNKS  
3 MED RED ONIONS , ROUGHLY CHOPPED  
1 LBS CARROTS, CUT INTO LG. CHUNKS  
½ CUP FLOUR  
½ CUP OIL (CANOLA)  
4 BAY LEAVES  
SPRIG OF THYME  
2 CLOVES OF GARLIC DICED  
4 CUPS V-8 JUICE  
2 CUPS BURGDORF PINOT NOIR  
10 DROPS HOT PEPPER SAUCE  
SEASONED SALT AND PEPPER

### **Directions:**

HEAT OIL IN SAUTE PAN UNTIL VERY HOT. ADD BEEF AND BROWN ALL OVER. SPRINKLE WITH FLOUR AND CONTINUE TO BROWN . SEASON WITH SALT AND PEPPER. ADD WINE V-8 AND 2 CUPS OF WATER AND SIMMER ABOUT 45 MINUTES ON LOW HEAT, COVERED.

IN A STOCK POT ADD ALL INGREDIENTS AND COOK ANOTHER HOUR OR WHEN POTATOES AND CARROTS ARE DONE

ENJOY!

**CHEF TOM McNEIL "The Golden Rose Restaurant"**