

RECIPES

FORESTHILL FRIENDSHIP CLUB RECIPES Oven Beef Burgundy

The recipe provided by Elizabeth Small for Oven Beef Burgundy is a hearty dinner for these cooler fall evenings. Elizabeth submitted this recipe to the 1990 Todd Valley Friendship Club Potluck Recipes book. Enjoy!

- 2 Tablespoons Soy Sauce
- 2 Tablespoons Flour
- 2 Pounds Stewing Beef
- 4 Carrots
- 2 large Onions
- 1 Cup thin sliced Celery
- 1 clove Garlic, minced.
- ¼ teaspoon Pepper
- ¼ teaspoon Marjoram
- ¼ teaspoon Thyme
- 1 cup Dry Red Wine (suggest Burgundy or Pinot Noir)
- 1 cup sliced Mushrooms.

Blend soy sauce with flour in a 3-quart baking dish. Cut meat into ½ inch cubes, add to soy sauce mixture, and toss to coat cubes of beef. Cut carrots, celery, and onions into slices. Add to meat. Now add garlic, pepper, marjoram, thyme, and red wine to meat. Stir gently to coat and mix. Cover tightly and place in oven to simmer at 325 degrees for 1 hour. Next add mushrooms, stir again gently. Cover tightly and bake 1 1/2 to 2 hours longer until meat is tender. Serve over hot rice, noodles, or mashed potatoes. 8 serving Freezes well.

The Foresthill Friendship Club is comprised of community minded women who enjoy doing service projects for our Foresthill's neighbors and community needs. Stop by our new Senior Center on the second and fourth Saturday of each month from 10:30am time to 1:30pm, at the Foresthill Fire Protection District meeting room, 24320 Foresthill Road, Foresthill. It is fun, free and has snacks. Great seniors to get to know in our community. Come check it out.

The Friendship Club members enjoy getting together for meeting luncheons on the 2nd Tuesdays each month. Please see our web page for more information.
www.foresthillfriendshipclub.org

Article submitted by,
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