

Beef Bourguignonne

(보우긴농)

1	Pound boneless beef chuck roast, cut into 3/4-inch cubes
2	Tablespoons cooking oil
1	Cup chopped onion
1	Clove garlic, Minced
1 1/2	Cups Burgundy
3/4	Cup beef broth
1	Teaspoon crushed dried thyme
3/4	Teaspoon crushed dried marjoram
1/2	Teaspoon salt
1/4	Teaspoon black pepper
2	Bay leaves
3	Cups whole fresh mushrooms (양파동이, 각각은 반씩 넣어 넣는다)
4	Medium carrots cut into 3/4-inch-long pieces
8	Ounces pearl onions or 2 cups frozen small whole onions (작은 어니언)
1/4	Cup cold water
2	Tablespoons all-purpose flour
2	Slices bacon crisp-cooked, drained and crumbled
3	Cups hot cooked noodles

In a large pot or Dutch oven cook half of the meat in 1 tablespoon of the hot oil until meat is browned; remove meat from pan. Add remaining meat, the chopped onion, and garlic. Cook until meat is browned and onion is tender. Drain off fat. Return all meat to pot or Dutch oven.

Stir in Burgundy, beef broth, thyme, marjoram, salt, pepper, and bay leaves. Bring to boiling; reduce heat. Cover and simmer 45 minutes. Add mushrooms, carrots, and the pearl onions. Return to boiling; reduce heat. Cover and cook for about 30 minutes more or until tender. Discard bay leaves.

Combine cold water and flour; stir into meat mixture. Cook and stir until thickened and bubbly. Cook and stir 1 minute more. Stir in bacon. Serve with noodles. Makes 6 servings.

- 냄비에 기름 1스푼 넣어 버섯 반 넣어 볶음 (다만 익어 드림) 다음 다른 그릇에 내어 놓는다
- 나머지 반 넣어 볶음 다음 거기다 양파 넣어 익을 때까지 볶다가 나머지 반 넣어 같이 볶는다
- Burgundy, ~~beef broth~~ beef broth, thyme, marjoram, 1/2 tsp, 후추, bay leaves 넣어 끓일 때 까지 쪄다가, 두정탕에 45분 끓인다
- 양근, 양파, 양파 넣어 끓이면 두정탕에 30분 끓인다
- 30분 후, 그릇에 찬물과 밀가루 개어서 넣다가 냄비에 넣는다.
- 베이컨 구워 (바삭) 잘게 부셔서 냄비에 넣는다.
- bay leaves는 빼낸다.
- 누들 (any kind) 삶아 그릇에 넣고 그 위에 소스 올려서 낸다

