



OVEN BEEF BURGUNDY

2 lb. chuck or round beef
1 tablespoon Kitchen Bouquet
1/4 cup Cream of Rice
4 carrots
2 cups thinly sliced onions
1 cup thinly sliced celery
1 clove garlic, minced
2 teasp. salt
1/8 teasp. pepper
1/8 teasp. marjoram, crushed
1/8 teasp. thyme, crushed
1 cup Burgundy or dry red wine
1 can (6 oz.) B & B Mushrooms, including broth

Trim excess fat from meat. Cut into 1 1/2 inch cubes. Place in a 2 1/2 qt. casserole and toss gently with Kitchen Bouquet coating meat on all sides. Mix in Cream of Rice, Cut carrots in quarters lengthwise and in half crosswise. Add in carrots and remaining ingredients. Mix gently. Cover and bake in a pre-heated oven 325 degrees until meat and vegetables are tender, about 2 1/2 hours. Stir meat every 30 min. Serve with potatoes, rice or noodles.
Serves 6 to 8.