Beef in Burgundy

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Beef in Burgundy

INGREDIENTS:
- 3 pounds sirloin steak
- 1 tablespoon butter
- 2 tablespoons oil
- 4 onions, sliced
- 1 teaspoon sugar
- 1 clove garlic, crushed
- 1 pound whole mushrooms
- 2 slices of fried bacon, chopped
- 2 tablespoons flour
- 2 cups red wine
- 2-3 cups water
- 2 beef stock cubes (or 2 tablespoons beef bouillon granules)
- 1 bay leaf
- 1 teaspoon salt
- Pepper to taste

DIRECTIONS: Trim meat and cut into cubes. Brown one-half pound at a time in butter and oil. Place browned meat in heavy pan, casserole or crockpot. Brown onions in remaining butter and oil. Add sugar, crushed garlic, whole mushrooms, and chopped bacon. Cook slowly until tender. Remove from pan and put aside. Stir flour into same frying pan. Return pan to heat and brown flour without letting it burn. Gradually add wine and stir well until sauce thickens. Place all ingredients including water, stock cubes, and bay leaf in pan with meat and simmer on stove or bake in oven at 300°F for approximately two and a half hours. Add an extra cup of water during cooking if necessary, and adjust seasoning as required. Serve with rice or mashed potatoes and vegetable of choice.