



MAINES

PAPER & FOOD SERVICE, INC.

Boeuf Bourguignon

Ingredients **Yield: 12 Serving**

For Marinade

- 4 1/2 c. Burgundy wine
- 3 Tlb. Brandy
- 1 1/2 # Onion, yellow, thinly sliced
- 3 ea. Carrots, peeled, chopped
- 1 1/2 Sprigs, Fresh parsley
- 2 ea. Bay leaf
- 2 ea. Garlic, clove, crushed
- 15 ea. Whole black peppercorns
- 1 1/2 tsp. Salt
- 3 # Beef chuck roast, 1 1/2 inch cubes

For Bourguignon

- 3 oz. Olive oil, divided
- 6 oz. Bacon, cubed
- 1 1/2 # Onion, yellow, chopped
- 2 oz. Flour, all-purpose
- 1 1/2 Tlb. Tomato paste
- 3 ea. Garlic, clove crushed
- 11 oz. Beef broth
- t.t. Salt
- t.t. Black pepper, café
- 3 oz. Butter
- 3 # Fresh mushrooms, quartered

Preparation Instructions:

1. For Marinade: In a large bowl, combine the wine, brandy, onions, carrots, parsley, bay leaf, garlic, peppercorns and salt. Mix well and add the cubed beef. Cover and marinate in the refrigerator for 2 days.
2. Preheat oven to 300 degrees
3. For Bourguignon: Strain the meat from the vegetables and marinade; reserve marinade. Dry meat with paper towels. Heat 2 oz. of the oil in a large skillet over medium high heat. Add the meat and saute for 10 minutes, or until browned on all sides. Transfer meat to a separate medium bowl with a slotted spoon and set aside.
4. In the same skillet, add the bacon and saute until lightly browned. Transfer the bacon to the bowl with the meat. Drain the skillet and return it to the heat. Pour a cup of reserved marinade into the skillet to deglaze the skillet scraping the bottom to loosen up all the little bits. Return this liquid to the reserved marinade.
5. Heat the remaining oil in the skillet. Add the onion and carrot from the marinade, all with the additional onions and saute for 5 minutes or until tender. Transfer this mixture to the bowl with the meat and bacon, again using a slotted spoon, and return skillet to the heat. Add the flour to the skillet combining with the oil and stir until well mixed and brown, about 2 minutes.
6. Now add the tomato paste, garlic, beef broth, reserved marinade, salt and pepper to taste. Bring to a boil and whisk to remove any flour lumps. Add this to the meat and vegetable mixture and place entire mixture into a Dutch Oven.
7. Bake for approximately 3 hours, stirring occasionally and adding beef broth as needed. Taste and adjust seasoning with salt and pepper.
8. About 15 minutes before the meat is done, melt butter in a saute pan over medium high heat. Add the mushrooms and saute for approximately 10 minutes, or until lightly browned. When the meat has finished cooking add the mushrooms to the meat mixture, stir well and serve.

Ingredients	Product Name	Maines Product Code #	Amount	Cost
Burgundy Wine	N/A	N/A	4 1/2 c.	\$12.00
Brandy	N/A	N/A	3 Tlb.	\$1.00

Onion, yellow	Fresh	O97502	1 1/2 #	\$0.49
Carrots	Fresh	O97094	3 ea.	\$0.40
Fresh parsley	Fresh	O97531	1 1/2 ea.	\$0.03
Bay leaf	Culinary Secrets	345115	2 ea.	\$0.04
Garlic, clove	Markon	O97210	2 ea.	\$0.04
Whole black peppercorns	Culinary Secrets	345617	15 ea.	\$0.06
Salt	Katy's Kitchen	340620	1 1/2 tsp.	\$0.03
Beef chuck roast	Esposito	O66930	3 #	\$11.82
Olive oil	Trifoglio	370861	3 oz.	\$0.42
Bacon	Prairie Creek	100776	6 oz.	\$0.86
Onion, yellow	Fresh	O97502	1 1/2 #	\$0.49
Flour, all-purpose	Gold Medal	381254	2 oz.	\$0.04
Tomato paste	Bountiful Harvest	225647	1 1/2 Tlb.	\$0.05
Garlic, clove	Markon	O97210	3 ea.	\$0.06
Beef broth	Culinary Secrets	234091	11 oz.	\$0.22
Salt	Katy's Kitchen	340620	t.t.	\$0.02
Black pepper, café	Culinary Secrets	345631	t.t.	\$0.03
Butter	Grassland	000110	3 oz.	\$0.39
Mushrooms	Fresh	O97409	3 #	\$5.10

Recipe Cost	\$33.59
Portion Cost	\$2.80

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost
\$14.95	\$2.80	\$12.15	18.73%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost
\$15.95	\$2.80	\$13.15	17.55%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost
\$16.95	\$2.80	\$14.15	16.52%