

## ***Quick Beef Burgundy***

From Diane Morgan

In winter it's nice to dream about making the classic braised French dish, beef Burgundy—marinating the beef in red wine for 12 hours, simmering a braising stock, sautéing all the garnishes—but what about putting your feet up after the Christmas hubbub and using up those leftovers quickly. I'm a traditionalist, so Christmas dinner is usually a standing rib roast with horseradish and roasted new potatoes. The leftover roast beef makes a mighty good sandwich, but is even better in this quick-cooking stew.

If you have leftover steamed potatoes, reheat them to accompany the beef burgundy, otherwise, broad egg noodles cooked and then tossed with butter makes a fine accompaniment. Serve a green salad, some crusty bread, and a nice glass of red wine, then imagine yourself in a French bistro.

1 bottle (3 cups) red Burgundy wine  
2 large shallots, thinly sliced  
3 tablespoons butter, room temperature  
2 tablespoons vegetable oil  
½ pound large white mushrooms, quartered  
30 frozen pearl onions (about 6 ounces), thawed  
1 can (14½ ounces) beef broth  
2 cloves garlic  
1 teaspoon dried thyme  
1 bay leaf  
18 peeled baby carrots  
1 tablespoon flour  
4 cups (about 1 pound) rare roast beef, thinly sliced and cut into 1-inch pieces  
½ cup minced fresh parsley  
Freshly ground pepper

Simmer wine and shallots in 2½-quart saucepan until reduced by half. Set aside.

Meanwhile, melt 2 tablespoons butter and oil together in large sauté pan over medium heat. Add mushrooms and sauté, stirring constantly, until lightly browned, about 3 minutes. Add onions and sauté until lightly browned, about 3 minutes longer. Turn heat to medium-high and add broth, garlic, thyme, and bay leaf. Simmer until broth is reduced to 1 cup, about 5 minutes. Add wine mixture and carrots. Adjust heat to medium and simmer until carrots are tender, about 6 minutes.

In small bowl, mix together flour and remaining tablespoon butter until thoroughly blended. Add beef and parsley to pan. Stir in butter-flour mixture until completely absorbed and sauce is thickened. Add pepper to taste.

Remove garlic and bay leaf before serving. Serve with buttered egg noodles, or with steamed new potatoes.

Serves 4 to 5