

#1
Valentine's Day is this Saturday, so why not show the person, or persons, you love how much you care for them by making them a wonderful meal. The recipe I am going to share with you must have special powers, because almost every one of my five children called home for it when they wanted to impress a "significant someone" with a nice meal. To all you men out there, if Tony, Chris and Rich can make this, so can you! And Yes, this one is really easy!

BEEF BURGUNDY

2 ½ lbs. round steak, cut in bite sized pieces	1/4 cup flour
4 Tablespoons butter	½ cup coarsely chopped onion
1 Tablespoon parsley	1/4 teaspoon garlic powder, or 1 large clove of garlic, crushed
1 large bay leaf	1 teaspoon salt
6 oz can whole mushrooms, drained	1/4 teaspoon pepper
1 cup burgundy	3/4 cup water

Cut steak in bite sized pieces; put in plastic bag, with flour, and shake to coat (be sure all flour is used). Melt butter in 4 or 5 quart pan. Brown steak, on all sides. Remove from heat. Add onion, parsley, garlic, bay leaf, salt and pepper. Stir in mushrooms, burgundy and water. Heat mixture to boiling. Reduce heat and simmer, covered, about 1 ½ to 2 hours, or until meat is tender. Remove bay leaf. If desired, transfer Beef Burgundy to chafing dish to keep hot. Serve over hot fluffy rice or hot cooked noodles. Serves 6 to 8.

*jasmine
rice*

HELPFUL HINTS: I usually serve this with broccoli spears, a nice salad consisting of leafy, green lettuce, cottage cheese and spiced peaches, and hot dinner rolls.

If any of you young men or women out there are going to make this for Valentine's Day, you might want to get some fresh flowers and some candles for the table, your Sweetheart will be so impressed, and if you are lucky, you may end up marrying someone as wonderful as Mike, Marie or Jodie!

To you more mature men and women out there, get flowers and candles, and consider your meal a success if your partner stays awake until the dinner is over.

Happy Valentine's Day, and happy eating.

Beef Burgundy

2 Servings

3/4 lb beef round steak, 1/4 inch thick
1 Tablespoon flour
2 Tablespoons butter
2 Tablespoons coarsely chopped onion
2 teaspoons finely snipped parsley
1 small clove of garlic, crushed
1 small bay leaf
1/4 teaspoon salt
dash of pepper
3 oz mushrooms, drained
1/2 cup burgundy
1/2 cup water

4 Servings

1-1/2 lbs beef round steak, 1/4 inch thick
2 Tablespoons flour
2 Tablespoons butter
1/4 cup coarsely chopped onion
2 teaspoons finely snipped parsley
1 small clove of garlic, crushed
1 small bay leaf
1/2 teaspoon salt
dash of pepper
3 oz mushrooms, drained
1/2 cup burgundy
1/2 cup water

6 Servings

2 lbs beef round steak, 1/4 inch thick
3 Tablespoons flour
3 Tablespoons butter
1/3 cup coarsely chopped onion
1 Tablespoon finely snipped parsley
1 medium clove of garlic, crushed
1 medium bay leaf
3/4 teaspoon salt
dash of pepper
6 oz can mushrooms, drained
3/4 cup burgundy
3/4 cup water