

# Beef in Herb Wine Sauce

*Ann B Babington*

*The Church of St. Michael and St. George - St. Louis, MO - 1985*

*3 to 4 medium onions,  
sliced  
2 tablespoons bacon  
drippings or shortening  
2 pounds lean beef, cubed  
small  
1 1/2 tablespoons flour  
1 cup beef bouillon  
1 1/2 cups dry red wine  
1/2 teaspoon thyme  
1 teaspoon salt  
1/4 teaspoon marjoram  
1/4 teaspoon oregano  
1/2 teaspoon pepper  
1/2 pound fresh  
mushrooms, sliced  
1/4 cup butter*

Saute' the onions in bacon drippings or shortening until yellow. Remove from the pan. Add the beef cubes. Sprinkle lightly with flour and brown thoroughly. Add 3/4 cup of the bouillon, one cup of red wine, thyme, salt, marjoram, oregano and pepper.

Saute' the onions and mushrooms in butter.

Cover the pan tightly and simmer over low heat for about two hours (or in a 300 degree oven). Gradually add the remaining bouillon, wine, sautee'd onions and mushrooms.

Cook for 20 to 30 minutes longer or until the meat is tender.

(Goes well with long grain and wild rice.)

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Per Serving (excluding unknown items): 2844 Calories; 178g Fat (61.7% calories from fat); 191g Protein; 57g Carbohydrate; 10g Dietary Fiber; 678mg Cholesterol; 4653mg Sodium. Exchanges: 1 Grain(Starch); 24 1/2 Lean Meat; 7 Vegetable; 19 Fat.