

# Burgundy Stew

Pat Bussen - West St Paul, MN

Treasure Classics - National LP Gas Association - 1985

**Yield: 14 to 16 servings**

*5 pounds beef stew meat  
2 cans (10-3/4 ounce ea)  
golden mushroom soup  
2 cans (10-3/4 ounce ea)  
onion soup with beef broth  
1 cup dry red wine  
(burgundy or chianti)  
2 cans (3 ounce) sliced  
mushrooms  
3 cups cooked wild rice (or  
12 ounce package of  
noodles or eight potatoes)*

**Preparation Time: 20 minutes****Bake Time: 4 hours**

Cut the beef into uniform bite-sized pieces. Place into a six-quart covered Dutch oven. Add the soups and wine.

Cook, covered, in a 325 to 350 degree oven for four hours. Remove the cover near the end of the cooking time to allow the gravy to thicken.

Add the mushrooms.

Serve over wild rice, long grain rice, egg noodles or creamy au gratin potatoes.

(This is a party size recipe. The recipe can be halved.)

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Per Serving (excluding unknown items): 3871 Calories; 196g Fat (47.5% calories from fat); 480g Protein; 7g Carbohydrate; 2g Dietary Fiber; 1249mg Cholesterol; 1345mg Sodium. Exchanges: 70 1/2 Lean Meat; 1 1/2 Vegetable.