

RECIPE: BEEF BOURGUIGNON

BAKING

All-purpose flour, 4.46 oz.

VEGETABLES

Garlic, 6 cloves

WINE

Pinot Noir, 1 bottle

MISCELLANEOUS

Beef Chuck, 2 lb.

Smoked Bacon, 4 oz.

Veal Stock or Beef Broth, 2 quart

SHOPPING LIST: BOUQUET GARNI

SPICES & SEASONINGS

Bay leaves, 2

Dried thyme, 4 sprigs

VEGETABLES

Carrot, 4

Leek, 1

Fresh parsley stems, ½ dozen

Fresh Italian parsley, 0.54 oz

MISCELLANEOUS

White Pearl Onions, 1 lb.

Fingerling Potatoes, 1 lb.