

## Beef Burgundy Recipe

<b>Ingredients:</b>	2 lb round roast a bottle of meat tenderizer 2 pkgs instant beef gravy (and water as instructions say) 1 clove garlic 1/4 tsp oregano 3 med onions 1/2 cup burgundy wine 4 Tbsp butter 1/2 pint sour cream
<b>Notes:</b>	main course can be cooked in skillet.
<b>Instructions:</b>	Slice onions. Cut beef into 1 inch cubes. Sprinkle with tenderizer. Preheat dutch oven to 300 degrees. Melt butter in D.O. Saute garlic and onions in butter until onions are clear. Remove onions. Brown meat in the drippings. Add beef gravy, salt, pepper and onions to pan. Cover and simmer 15 min. Serve over rice.
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