

Beef Bourguignon



Ingredients

- 2 - 3 lbs. round steak,
cut into pieces
- ½ cup beef stock
- 1 cup dry
red wine
- 2 tbsp. flour
- 2 carrots, sliced
- 3 slices of
bacon
- 8 oz. fresh
mushrooms,
quartered
- 12 small pearl
onions,
chopped
- ¼ tsp. basil
- 2 cloves of garlic,
minced

Directions:

1. Slice bacon into small pieces and fry in cooker by pressing the **CHICKEN/MEAT** button.
2. Add onion and cook for 2 minutes.
3. Add round steak and brown the meat for 5 minutes.
4. Stir in flour and blend thoroughly.
5. Stir in wine, beef stock and seasonings.
6. Set the **PRESSURE VALVE** to **SEAL** and close the lid.
7. When done, remove the lid and add carrots and mushrooms.
8. Close the lid. Using 1 minute button, set for 2 minutes. Then, release pressure, open the lid, and serve.