

FLEMISH BEEF STEW

m. feiza

1/4 lb. bacon	2 tsp. brown sugar
3 lbs. beef chuck, cut in 2" pieces	2 tsp. cider vinegar
1 bay leaf	1 tsp. dried thyme
6 c. sliced onions	2 Tbs. parsley
3 Tbs. flour	1 tsp. salt
2 c. beer	1/8 tsp. pepper
2 beef bouillon cubes	small potatoes, boiled
1 1/2 c. boiling water	

In a large skillet, crisp bacon. Drain, crumble and reserve. Brown beef in bacon fat in same skillet. Remove to a 4 qt. oven casserole. Bury bay leaf in meat. Gently cook onions in remaining fat in skillet until golden. Add to casserole. Stir flour into fat in skillet. Cook over low heat, stirring constantly until amber color, careful not to scorch. Allow beer to stand at room temperature to flatten. It should not foam when added to stew. Add beer, bouillon, and hot water to skillet, stirring constantly. Bring to a boil. Add

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page 2

sugar, vinegar, thyme and parsley, simmer 2-3 min. Add salt and pepper. Pour over meat and onions. Bring mixture to a boil on top of range. Cover tightly and bake at 350 deg. until meat is tender, 1 1/2- 2 hrs. Sprinkle with reserved bacon and extra minced parsley. Serve with small boiled, buttered potatoes. Serves 6 to 8.