**Budget Beef Bourguignon: Succulent Beef Stewed in Merlot**

[](https://2.bp.blogspot.com/_TtjHZtf6vtA/SOKHmCaFLpI/AAAAAAAACPM/iax3RJ6OjtE/s1600-h/bf2.jpg) Beef Bourguignon is beef braised in Burgundy wine. It is delicious. Follow the recipe below.

[A plate of food

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Ingredients:  
2 tbsp vegetable oil  
2 1/2 lbs beef chuck roast, cut in 2-inch cubes  
salt and fresh ground black pepper to taste  
1 onion, chopped  
1 tbsp butter  
2 tbsp flour  
2 carrots, cut in 1-inch pieces  
2 ribs celery, cut in 1/2-inch pieces  
1 bay leaf  
4 springs fresh thyme  
2 cups merlot, or other red wine  
2 cups beef broth  
2 cups of mashed potatoes **Save**