

Braised Scotch Beef with Worcestershire Sauce

Cook at 325 for 1 ½ hours or until tender

Ingredients

- 900 g (2 lb) lean Scotch Beef braising steak, cut into 2.5 cm (1") cubes
- 75 ml (3 fl oz) Worcestershire sauce
- 15 ml (1 tbsp) oil
- 1 onion, peeled and sliced
- 500 ml (1 pt) beef stock
- 25 g (1 oz) plain flour
- 4 rashers lean back bacon, cut into strips
- 1 bouquet garni (bay leaf, peppercorns, parsley)
- 5 baby leeks, wash and left whole
- 2 celery sticks, cut into chunks
- Seasoning

Directions

1. Marinate beef in Worcestershire sauce overnight covered in the fridge.
2. Drain off excess juices before frying (reserve juice).
3. Heat oil in casserole dish and fry onion and bacon.
4. Add marinated beef and flour and mix well.
5. Add all remaining ingredients and cook in preheated oven for 1 ½ hours or until meat is tender.
Check seasoning.
6. Serve on a large pile of mash potato drizzled with lots of gravy.