



## Keeneland's Kentucky Burgoo Recipe

Presented by Turf Catering

Serves 10-12

### Ingredients Needed:

1 cup diced celery	1 cup sherry wine
1 cup diced carrot	3 pounds diced potatoes
1 cup diced onion	
3 pounds stew meat (cubed)	Seasonings:
1 (12-ounce) can tomato puree	1 teaspoon ground thyme
2 pounds fresh okra (sliced)	1 teaspoon dry sage
1 tablespoon beef base	1 teaspoon powder garlic
1 teaspoon Worcestershire sauce	1 teaspoon dry oregano

- Brown stew meat with herbs and garlic
- Add remaining ingredients and cover with water. Bring to a boil and reduce to simmer for a minimum of three hours, stirring occasionally.
- Before serving, combine water and cornstarch and add it slowly, stirring until the burgoo reaches the desired thickness.

BURGOO IS A GREAT RECIPE FOR THE CROCKPOT & IS EXCELLENT SERVED AS "LEFT-OVERS" AS WELL!!

