

Braised Scotch Beef with Worcestershire Sauce

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 (1tbsp) 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, washed and left whole
- 2 celery sticks, cut into chunks
- Seasoning



Find all recipes at scotchkitchen.com