



Don't Follow the Recipe Blindly:

Teaching 1Ls Why Legal Expertise Matters in the Age of AI

Erin K. DeBoer

Professor of Law & Director of Legal Writing, Regent University School of Law

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Agenda – Beef Bourguignon Recipe

1

WHY

The purpose behind the exercise

2

WHAT & HOW

What the exercise is and how it relates to legal writing skills

3

WHEN

When in the 1L experience to use the exercise

WHY THIS EXERCISE EXISTS

*“Almost right” is
a hard error to
catch.*

There's value in learning to think like a lawyer before using AI tools for legal analysis.

WHAT IT IS & HOW IT WORKS

Beef bourguignon recipe exercise

- 1 Students get the AI-generated recipe.
- 2 Students review it solo or in small groups for a few minutes, trying to spot the errors.
- 3 Discuss as a class.

What can a flawed AI-generated beef bourguignon recipe teach 1Ls about lawyering skills?



Just as culinary expertise is needed to catch mistakes in a recipe, legal expertise is needed to catch mistakes in AI-generated legal analysis.

Beef Bourguignon

Ingredients

- 3 pounds lean beef chuck, cut into 2-inch cubes
- 6 strips bacon, diced
- 2 tablespoons butter
- 1 large onion, sliced
- 1 large carrot, sliced
- 2 cloves garlic, minced
- 1 bottle (750ml) dry red wine
- 2 cups beef stock
- 2 tablespoons tomato paste
- 1 bay leaf
- 1/2 teaspoon thyme
- Salt and pepper to taste
- 1 pound small white onions, peeled
- 1 pound fresh mushrooms, quartered
- Fresh parsley for garnish



["My Boeuf Bourguignon \(Another 30 Mins. to go\)"](#) by Alan C., [CC BY-SA 2.0](#)

Instructions

Step 1: Brown the Beef

Preheat your oven to 325°F. In a large Dutch oven, cook the bacon over medium heat until crispy. Remove bacon and set aside, leaving the fat in the pot. Pat the beef cubes dry with paper towels. Add all the beef cubes to the hot bacon fat at once and brown them, stirring every minute or so, for about 8-10 minutes total until nicely browned on all sides. Remove the beef and set aside with the bacon.

Step 2: Cook the Vegetables

In the same pot, add the sliced onion and carrot. Sauté for about 5 minutes until softened. Add the minced garlic and cook for 1 minute more until fragrant.

Step 3: Deglaze and Braise

Return the beef and bacon to the pot. Pour in the entire bottle of wine and the beef stock. Stir in the tomato paste, bay leaf, and thyme. Season generously with salt and pepper. Bring to a boil on the stovetop, then cover the pot tightly with the lid and transfer to the preheated oven. Braise for 2 hours until the beef is tender.

Step 4: Prepare the Garnish

While the beef is braising, prepare the pearl onions and mushrooms. In a large skillet, melt 2 tablespoons of butter over medium-high heat. Add the pearl onions and cook, stirring frequently, for about 10 minutes until they are golden brown and tender. Remove and set aside. In the same skillet, add the mushrooms and sauté them, stirring constantly, for about 5-7 minutes until they release their liquid and begin to brown. Set aside.

Step 5: Finish the Dish

After 2 hours, remove the Dutch oven from the oven. The beef should be very tender. Add the pearl onions and mushrooms directly to the pot, stirring them into the sauce. Return the pot to the oven, uncovered, for an additional 20 minutes to let the flavors meld.

Step 6: Serve

Remove the bay leaf. Taste and adjust seasoning with salt and pepper as needed. Garnish with fresh parsley and serve hot with boiled potatoes, rice, or crusty French bread.

WHEN TO USE IT

THEN

Introduced during the spring semester of the 1L legal analysis & writing course.



NOW

Moving to 1L orientation, framing the generative AI conversation from day one.

Starting early sets up two things:

- 1 The importance of developing core legal skills before using generative AI tools.
- 2 The important completing some assignments without generative AI.

CLOSING THOUGHTS

The goal isn't to make students fear AI.
It's to help them build the skills to use it well.



Feel free to use this exercise or create your own!