

Beef Bourguignon

Serves 6-8

- 1 tablespoon good olive oil
- 8 ounces bacon, diced
- 2 1/2 pounds chuck beef cut into 1-inch cubes
- Kosher salt
- Freshly ground black pepper
- 1 pound carrots, sliced diagonally into 1-inch chunks
- 2 yellow onions, sliced
- 2 teaspoons chopped garlic (2 cloves)
- 1 (750 ml.) bottle dry red wine such as a Pinot Noir
- 1 can (2 cups) beef broth
- 1 tablespoon tomato paste
- 1 teaspoon fresh thyme leaves (1/2 teaspoon dried)
- 4 tablespoons unsalted butter at room temperature, divided
- 3 tablespoons all-purpose flour
- 1 pound fresh mushrooms thickly sliced

For serving:

- Country bread or Sour Dough, toasted or grilled and rubbed lightly with garlic clove

Instructions:

1. Preheat the oven to 350 degrees F.
2. Heat the olive oil in a large Dutch oven. Add the bacon and cook over medium heat for 10 minutes, stirring occasionally, until the bacon is lightly browned. Remove the bacon with a slotted spoon to a large plate. Leave the beautiful bacon fat in the pot! You will need it!

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3. Dry the beef cubes with paper towels and then sprinkle them with salt and pepper. In batches in single layers, sear the beef in the hot oil for 3 to 5 minutes, turning to brown on all sides. Remove the seared cubes to the plate with the bacon and continue searing until all the beef is browned. Set aside.

4. Toss the carrots, and onions, 1 tablespoon of salt and 2 teaspoons of pepper in the fat in the pan and cook for 10 to 15 minutes, stirring occasionally, until the onions are lightly browned. Add the garlic and cook for 1 more minute. Put the meat and bacon back into the pot with the juices. Add the bottle of wine plus enough beef broth to almost cover the meat. Add the tomato paste and thyme. Bring to a simmer, cover the pot with a tight-fitting lid and place it in the oven for about 2 hours or until the meat and vegetables are very tender when pierced with a fork. Spend some time with your loved ones! Have someone available to witness how delicious your house smells!

5. Combine 2 tablespoons of butter and the flour with a fork and stir into the stew. Sauté the mushrooms in 2 tablespoons of butter for 10 minutes until lightly browned and then add to the stew. Bring the stew to a boil on top of the stove, then lower the heat and simmer for 15 minutes. Season to taste.

6. To serve, toast the bread in the toaster or oven. Rub lightly each slice on 1 side with a cut clove of garlic. For each serving, spoon the stew over a slice of bread and enjoy.

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