

# BEEF BOURGUIGNON



Tender chunks of beef fall apart in a delicious red wine stew made with our very own Black Raven!



## Ingredients:

- 1 -2 Tbsp extra-virgin Olive oil
- 1/3 pound bacon, roughly chopped
- 2 pounds chuck steak, cut into 2 inch chunks
- 3 Tbsp flour
- 1 large carrot (or many small kid sized carrots), sliced into small chunks – ¼"- ½" thick
- 1 large white onion, chopped (not using pearl onions? Add one additional large white onion)
- Pearl onions (1 frozen bag), or fresh (optional, or add more chopped onion, above)
- 6 cloves of garlic – 4 cloves for now and 2 cloves for later, minced
- 1 pinch salt and freshly ground pepper
- 2 cups red wine (we used Linganore Black Raven)
- 2-3 cups beef stock
- 1 beef bouillon cube, crushed or 1 tsp condensed beef bouillon paste/stock
- ½ cup tomato sauce
- 1 tsp thyme, fresh or dried
- 2 Tbsp fresh Italian parsley (the kind with the flat leaf, not the kind with the curly leaf)
- 2 Bay leaves

## Separate:

- 1 pound mushrooms, sliced
- 2 Tbsp butter
- 2 garlic cloves, minced (from the 6 total above)

## Instructions:

1. In a large wide pot or large tall sauté pan, sauté the bacon over medium heat in 1 Tbsp of oil until crisp and browned. Transfer to a large bowl (the beef is also going to go in this bowl in the next step) and set aside for later. Try not to nibble on the pieces to be included in the recipe or just cook an extra slice to nibble on.

2. Put flour in a bowl and coat beef with it. Cook beef in oil/bacon fat in batches until browned on all sides. When one batch is browned, transfer the browned beef to the bowl with the bacon. If more oil is needed in the pan to brown the beef in, add one more Tbsp.
3. In the remaining oil/bacon fat, sauté the carrots and diced onions until soft (a few minutes), then add 4 minced cloves of garlic and cook for 1 minute. Add beef and bacon back to the pot. Season with salt and pepper. Sprinkle with remaining flour in bowl, stir and cook for 4-5 minutes until brown.
4. Add pearl onions (if you are using them), wine and enough stock so that the meat is just covered. Add tomato sauce, extra bullion and herbs. Cover and bring to a boil, then turn down to simmer for 1½ to 2 hours.
5. While the meat is simmering, cook the last three ingredients: Heat the butter in a medium size skillet over medium heat. Add the 2 minced cloves of garlic and cook until fragrant (30 seconds). Add mushrooms and cook for about 5 minutes, tossing occasionally to coat the mushrooms with butter/garlic mix.
6. When beef mixture is done, add mushroom/garlic/butter mixture to it and continue to simmer for about 5 minutes.
7. Serve with mashed potatoes, rice or noodles. Enjoy!