

Beef Bourguignon



Submitted By: Joe Immordino

INGREDIENTS

2 tbsp. olive oil
4 slices bacon, chopped
4 lb. lean brisket, trimmed and cut into 2-in. chunks
3 Small onions, cut into ½-in.-thick wedges
4 large carrots, cut into 2-in. pieces
6 cloves garlic, finely chopped
2 tbsp. tomato paste
2 tbsp. all-purpose flour
3 c. dry red wine
3 c. low-sodium beef broth
Sprigs fresh thyme
2 bay leaves, optional
1 tbsp. unsalted butter
10 oz. small mushrooms, quartered
Kosher salt and pepper
Chopped fresh parsley, for serving

DIRECTIONS

1. Heat oven to 375°F. Heat 1 Tbsp oil in a large Dutch oven on medium. Add bacon and cook, stirring occasionally, until golden brown and crisp, about 5 minutes. Using a slotted spoon, transfer to a paper towel-lined plate. Discard all but 2 Tbsp fat.
2. Pat beef dry with paper towels, season with ¾ tsp each salt and pepper, and cook in 3 batches, turning occasionally, until browned on all sides, 8 to 10 minutes total (adding additional oil to the pan as necessary).
3. Add onions, season with ¼ tsp each salt and pepper, and cook, covered, stirring occasionally, 6 minutes. Add carrots and cook, stirring occasionally, until onions are just tender, 6 to 8 minutes more. Stir in ⅔ of garlic and cook 1 minute. Add tomato paste and cook, stirring, 1 minute. Sprinkle flour over the top and cook, stirring, 2 minutes.
4. Stir in wine. Return beef and bacon to pot, then add broth, thyme, and bay leaves; bring to a simmer. Cover, transfer the pot to the oven, and cook until beef is very tender and easily breaks apart, 3 to 3½ hours.
5. Five minutes before beef is done, melt butter in large skillet on medium and add remaining Tbsp oil. Add mushrooms, season with ¼ tsp each salt and pepper, increase heat to medium-high and cook, tossing occasionally, 6 minutes. Add remaining garlic and cook, tossing, 1 minute. Remove from heat.
6. Discard thyme and bay leaves from stew, then fold in garlic and mushrooms and sprinkle with parsley.
7. Serve with your favorite crusty bread.