

# Beef Bourguignon

Chef Jim May's easy Beef Bourguignon recipe is a melt-in-your-mouth classic French stew made with tender pieces of beef chuck, bacon, and vegetables braised in red wine. This simple dinner is great any night of the week. Paired with our 2019 Leras Family Vineyards, Pinot Noir for a delicious beef dish to add to your repertoire.

## Ingredients and Directions

**Serves 6 - 8**

### **\*\*INGREDIENTS\*\***

- ¼ lb. bacon diced, about 4-5 strips
- 2 T. olive oil
- 3 ½-4 lbs. boneless beef chuck, trimmed and cut into 1-inch cubes
- 3 cups yellow onion, diced
- 4 cloves garlic, minced
- 1 cup Pinot Noir
- 14 oz. beef broth
- One 14.5 oz. can of diced tomatoes with liquid
- 3 oz. tomato paste
- ¼ cup soy sauce
- ½ cup flour
- 2 t. dried thyme or 2 T. fresh
- 2 bay leaves
- 3 cups carrots (about 4 large), peeled and cut into ½ inch rounds
- 3 cups red potatoes, washed and cut into 1-inch cubes
- 3 cups button or crimini mushrooms, cut in half
- ¼ cup fresh parsley, chopped
- 2 T. of apple cider vinegar
- 2 T. of olive oil
- Salt and pepper to taste

### **\*\*DIRECTIONS\*\***

Heat a large heavy pot or Dutch oven over medium heat and add bacon. Cook until crispy, stirring occasionally. Remove from pot and set aside.

Add 2 tablespoons olive oil to pot. Season beef chuck with salt and pepper. In batches, add beef to the pot in a single layer and sauté until brown on all sides, about 10 minutes. Remove beef and set aside. Repeat with remaining beef adding more oil if necessary. In the same pot used to brown the beef, add onions in the remaining oil and sauté until light golden brown, about 6-8 minutes. Mix beef back in the pot and add the garlic, wine, tomatoes with juice, tomato paste, soy sauce, flour, thyme, and bay leaves. Bring to a boil. Reduce heat to low, cover pot, and bring to a slow simmer for 1 ½ hours, stirring occasionally.

After 1 ½ hours, add carrots, potatoes and mushrooms, cover, bring to a simmer and continue to cook covered for 30 minutes. Uncover and simmer until sauce is slightly thickened, stirring occasionally, about 10 minutes. If too thick add more wine, beef stock or water. Stew can be made 1-2 days ahead, cooled, covered, and refrigerated.

The dish is ready when the beef is fork-tender. Remove bay leaves and pair with mashed potatoes, buttered egg noodles, rice, or all on its own. Garnish with chopped parsley, pour another glass of the 2019 Leras Family Vineyards, Pinot Noir and enjoy!