<!DOCTYPE html>

<html>

<head>

<title> Beef Bourguignon Recipe </title>

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</head>

<body>

<div class="content">

<p>Beef Bourguignon</p>

<img src="BeefBourguignon.jpg" alt = "Beef Bourguignon " style = "width: 100%"/>

<p>Ingredients</p>

<ul>

<li> 1/2 cup plus 3 tablespoons grapeseed oil or another neutral oil, divided </li>

<li> 2 pounds 3 ounces beef for stew, cut into 1 1/2-inch cubes </li>

<li> 1 bouquet garni </li>

<li> 4 garlic cloves, crushed </li>

<li> 7 tablespoons all-purpose flour </li>

<li> 2 quarts dry Burgundy red wine </li>

<li> 2 1/4 cups fond de veau </li>

<li> Kosher salt </li>

<li> Ground white pepper </li>

<li> 3 tablespoons unsalted butter </li>

<li> 1/2 cup water </li>

<li> 2 tablespoons plus 1 teaspoon granulated sugar </li>

<li> 10 1/2 ounces pearl onions </li>

<li> 8 3/4 ounces button mushrooms, peeled and sliced </li>

</ul>

<p>Instructions</p>

<ol>

<li> Heat 1/2 cup grapeseed oil in a large enameled cast-iron Dutch oven over medium-high. Add

beef in batches, cooking until browned on all sides. Return beef to pan. Reduce heat to medium,

and add bouquet garni and garlic cloves. Let simmer a few minutes. Stir in flour. </li>

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<li> Add wine and fond de veau. Season with salt and white pepper. Skim fat from surface. Reduce

heat to medium-low to maintain a simmer. Cover and cook 3 hours, stirring and skimming

occasionally.</li>

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<li> Melt butter in a medium skillet over medium. Stir in 1/2 cup water and sugar. Add onions, and

cook, stirring occasionally, until caramelized, about 10 minutes. Keep warm. </li>

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<li> Heat remaining 3 tablespoons grapeseed oil in a second medium skillet over medium. Add

bacon and mushrooms, and cook, stirring often, until bacon fat is rendered and mushrooms are

lightly browned, about 10 minutes. Discard fat; add bacon and mushrooms to onions. </li>

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<li> When beef is cooked through and very tender, remove and discard bouquet garni. Stir onions,

bacon, and mushrooms into beef mixture, and simmer a few minutes. Season with additional

salt and pepper to taste. Serve very hot with steamed potatoes or pasta. </li>

</ol>

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