

Boeuf Bourguignon

Ingredients

Chuck roast	4 lbs.	Tomato paste	2 Tbsp.
Thick-cut bacon	8 oz.	Unsalted butter	6 Tbsp.
Cremini mushrooms	16 oz.	All-purpose flour	1/3 cup
Pearl onions, frozen	16 oz.	Fresh thyme	8 sprigs
Yellow onions	2 large	Fresh parsley	1 bunch
Carrots	4 large	Bay leaves	2
Celery stalks	3	Black peppercorns	1 Tbsp.
Shallots	2 medium	MSG	¼ tsp.
Garlic cloves	8	Kosher salt	2 Tbsp.
Burgundy wine	750 ml	Black pepper, ground	1 Tbsp.
Cognac	¼ cup		
Beef Better Than Bouillon	2 Tbsp.		
Water	2 cups		

Directions

Salt **beef** 24 hours ahead — Bring **beef** to room temperature 2 hours before cooking — Preheat oven to 300°F — Cut **beef** into 2½-inch pieces — Dice **bacon** into ½-inch lardons — Prepare mirepoix: dice **onions**, **carrots**, **celery** — Mince **shallots** — Crush **garlic** cloves lightly — Quarter **mushrooms** if large — Make bouquet garni with **thyme**, **parsley** stems, **bay leaves**, **peppercorns** — Dissolve **Better Than Bouillon** in *hot water*

1. Start with cold Dutch oven. Add **bacon**, turn to medium-low heat, render until crisp (12-15 minutes). Remove with slotted spoon.
2. Increase heat to medium-high. Working in batches, brown **beef** until deeply caramelized (4-5 minutes per side). Transfer to bowl.
3. Lower heat to medium. Add half the **wine**, scrape fond. Strain liquid into separate pot, reserve.
4. Return Dutch oven to medium heat. Add 2 Tbsp **butter**, **onions**, **carrots**, **celery**, **shallots**, and **MSG**. Cook until onions are translucent (8-10 minutes).
5. Add **garlic**, cook 1 minute. Add **tomato paste**, cook until darkened (2-3 minutes).
6. Add **cognac**, reduce until nearly dry. Add **flour**, cook (2 minutes).

7. Return **beef**, **bacon**, reserved wine liquid, remaining **wine**, and **bouillon mixture**. Add bouquet garni. Bring to simmer.
8. Cover, transfer to oven. Braise until meat reaches $195^{\circ}F$, about $2\frac{1}{2}$ -3 hours. Check liquid level hourly.
9. Meanwhile, blanch **pearl onions** in boiling water (*1 minute*). Shock in ice bath, peel.
10. In large skillet, sauté **mushrooms** in 2 Tbsp **butter** until golden (*8-10 minutes*). Set aside.
11. Brown **pearl onions** in same skillet with remaining **butter** until caramelized (*5-6 minutes*).
12. When meat is tender, remove from oven. Transfer **beef** pieces to bowl. Strain sauce into clean pot, pressing solids.
13. Reduce sauce until slightly thickened. Meanwhile, make beurre manié: knead 2 Tbsp each softened **butter** and **flour**.
14. Whisk beurre manié into simmering sauce in small pieces until desired consistency. Return **beef**, add **mushrooms** and **pearl onions**.
15. Simmer gently *5 minutes*. Adjust seasoning with **salt** and **pepper**. Rest *20 minutes*.
16. Garnish with chopped **parsley**. Serve with crusty bread or buttered egg noodles.

Equipment Required

- 7-8 quart enameled cast iron Dutch oven
- 12-inch heavy-bottom skillet
- Fine-mesh strainer
- 2-quart saucepan (for reducing wine)
- Digital instant-read thermometer
- Kitchen twine and cheesecloth (for bouquet garni)
- Large mixing bowls (3-4)
- Heavy cutting board
- Sharp chef's knife
- Kitchen spider or slotted spoon
- Wooden spoons and whisks
- Measuring cups and spoons
- Large plate lined with paper towels

Mise en Place

- Season **beef** *24 hours* ahead, store uncovered in refrigerator
- Remove **beef** *2 hours* before cooking
- Open **wine** to breathe *1 hour* before cooking
- Prepare bouquet garni in cheesecloth, tie securely
- Cut all vegetables before beginning
- Have additional hot **stock** ready
- Soften butter for *beurre manié* ahead of time

Ingredient Tips

- Choose well-marbled **chuck roast**, preferably center-cut
- Use young red Burgundy (Pinot Noir) or Côtes du Rhône
- Select slab **bacon** for even lardons
- **Better Than Bouillon** must be "Roasted Beef Base"
- European-style **butter** (82% butterfat) preferred
- Fresh **herbs** only - dried will muddy the sauce
- Choose small **cremini mushrooms** for even cooking

Preparation Tips

- Cut **beef** against grain in equal sizes for even cooking
- Pat **beef** thoroughly dry before browning
- Cold start for **bacon** ensures proper rendering
- Never crowd pan when browning - pieces should not touch
- Dark fond is crucial - but watch carefully to prevent burning
- Skim surface fat during braising every *30 minutes*
- Test several pieces of **meat** for doneness
- Sauce should coat the back of a spoon when finished

Make Ahead & Storage

- Improves if made *1-2 days* ahead
- Cool completely before refrigerating
- Remove solidified fat cap before reheating
- Reheat gently at *300°F* for *30-45 minutes*
- Add hot stock if needed during reheating
- Can freeze up to *3 months* in airtight container
- Thaw completely in refrigerator before reheating

Troubleshooting

- If sauce is too thin: make additional *beurre manié*
- If sauce breaks: whisk in cold **butter** piece by piece
- If meat is tough: continue cooking, check every *15 minutes*
- If fond is too dark: deglaze immediately with **wine**
- If sauce is too acidic: add a pinch of sugar
- If seasoning is flat: add **MSG** in small increments

Serving Suggestions

- Rest *20-30 minutes* before serving
- Traditional: egg noodles or *pommes mousseline*
- Crusty baguette for sauce
- Serve same **wine** used in cooking
- Garnish with fresh **parsley** and extra **pearl onions**
- Simple green salad with vinaigrette to balance