Boeuf Bourguignon

Ingredients

Chuck roast . . . . 4 lbs.
Thick-cut bacon . . . . 8 oz.
Cremini mushrooms . . . . 16 oz.
Pearl onions, frozen . . . . 16 oz.
Yellow onions . . . . 2 large
Carrots . . . . 4 large
Celery stalks 3
Shallots . . . . 2 medium
Garlic cloves 8
Burgundy wine . . . . 750 ml
Cognac . . . . 1/4 cup
Beef Better Than Bouillon . . . . 2 Tbsp.
Water . . . . 2 cups

Tomato paste . . . . 2 Tbsp.
Unsalted butter . . . . 6 Tbsp.
All-purpose flour . . . . 1/3 cup
Fresh thyme . . . . 8 sprigs
Fresh parsley . . . . 1 bunch
Bay leaves 2
Black peppercorns . . . . 1 Tbsp.
MSG . . . . 1/4 tsp.
Kosher salt . . . . 2 Tbsp.
Black pepper, ground . . . . 1 Tbsp.

Directions

Salt **beef** *24 hours* ahead — Bring **beef** to room temperature *2 hours* before cooking — Preheat oven to *300°F* — Cut **beef** into 2¹/₂ inch pieces — Dice **bacon** into ¹/₂ inch lardons; set aside in *Small Bowl #1* — Prepare mirepoix: dice **onions**, **carrots**, **celery**; combine in *Large Bowl #1* — Mince **shallots**; set aside in *Small Bowl #2* — Crush **garlic** cloves lightly; set aside in *Small Bowl #3* — Quarter **mushrooms** if large; set aside in *Medium Bowl #1* — Make bouquet garni with **thyme**, **parsley** stems, **bay leaves**, **peppercorns** — Dissolve **Better Than Bouillon** in *hot* **water**; set aside in *Medium Bowl #2*

1. Start with cold Dutch oven. Add **bacon** (*Small Bowl #1*), turn to medium-low heat, render until crisp (*12-15 minutes*). Remove with slotted spoon and transfer to *Medium Bowl #3*; set aside.

2. Increase heat to medium-high. Working in batches, brown **beef** until deeply caramelized (*4-5 minutes* per side). Transfer to *Large Bowl #2*; set aside.

3. Lower heat to medium. Add half the **wine**, scrape fond. Strain liquid into separate pot, reserve in *Medium Bowl #4*.

4. Return Dutch oven to medium heat. Add 2 Tbsp. **butter**, **onions**, **carrots**, **celery** (*Large Bowl #1*), **shallots** (*Small Bowl #2*), and ¹/₄ tsp. **MSG**. Cook until onions are translucent (*8-10 minutes*).

5. Add **garlic** (*Small Bowl #3*), cook *1 minute*. Add 2 Tbsp. **tomato paste**, cook until darkened (*2-3 minutes*).

6. Add ¼ cup **cognac**, reduce until nearly dry. Add ⅓ cup **flour**, cook (*2 minutes*).

7. Return **beef** (*Large Bowl #2*), **bacon** (*Medium Bowl #3*), reserved wine liquid (*Medium Bowl #4*), remaining **wine**, and **bouillon mixture** (*Medium Bowl #2*). Add bouquet garni. Bring to simmer.

8. Cover, transfer to oven. Braise until meat reaches *195°F*, about *2½-3 hours*. Check liquid level hourly.

9. Meanwhile, blanch **pearl onions** in boiling water (*1 minute*). Shock in ice bath, peel; set aside in *Small Bowl #4*.

10. In large skillet, sauté **mushrooms** (*Medium Bowl #1*) in 2 Tbsp. **butter** until golden (*8-10 minutes*). Set aside in *Medium Bowl #5*.

11. Brown **pearl onions** (*Small Bowl #4*) in same skillet with remaining 2 Tbsp. **butter** until caramelized (*5-6 minutes*). Set aside in *Small Bowl #4*.

12. When meat is tender, remove from oven. Transfer **beef** pieces to *Large Bowl #2*. 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** in *Small Bowl #5*.

14. Whisk beurre manié (*Small Bowl #5*) into simmering sauce in small pieces until desired consistency. Return **beef** (*Large Bowl #2*), add **mushrooms** (*Medium Bowl #5*) and **pearl onions** (*Small Bowl #4*).

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