

Joe's Beef Bourguignon

Ingredients

8 ounces bacon, coarsely chopped (or substitute pancetta)
3 pounds well-trimmed boneless beef chuck, cut into 1 1/2-inch cubes
1/3 cup all-purpose flour
2 large yellow onions, julienned (sliced thinly)
3/4 pound large carrots, cut into 1-inch pieces
12 large garlic cloves, peeled (left whole)
3 cups canned beef broth
1/2 cup Cognac or brandy
2 bottles (750ml) of red Burgundy wine (or Pinot Noir)
1 1/4 pounds mushrooms, quartered
1/3 cup chopped fresh thyme or 2 tablespoons dried thyme
1 tablespoon dark brown sugar
1 tablespoon tomato paste
2 tablespoons unsalted butter
Kosher salt and freshly ground black pepper
Fresh parsley, chopped (for garnish)

Instructions: Allow 3 hours to prepare

1. Preheat the oven to 325°F
2. Sauté the bacon in a large Dutch oven over high heat until brown and crisp, about 8 minutes. Using a slotted spoon, transfer bacon to paper towels to drain.
3. Season the beef generously with kosher salt and freshly ground black pepper. Toss with the flour to coat evenly. Working in batches, brown the beef in the same pot over high heat, about 5 minutes per batch. Transfer browned meat to a large bowl.
4. Add the julienned onions and carrots to the pot. Sauté until light brown, about 6 minutes. Add the garlic and sauté for 1 minute. Transfer vegetables to the bowl with the beef.

5. Add 1 cup of broth and Cognac to the pot. Bring to a boil and scrape up browned bits from the bottom. Reduce the liquid until it forms a glaze, about 8 minutes.
6. Return the beef, vegetables, and their juices to the pot. Stir in the remaining beef broth, red wine, thyme, dark brown sugar, and tomato paste. Bring to a boil, stirring occasionally.
7. Cover the pot with a lid and transfer to the oven. Cook until the beef is tender, about 1 hour 20 minutes.
8. About 30 minutes before the beef finishes cooking, melt the butter in a skillet over medium-high heat. Add the mushrooms and sauté until golden brown, about 6-8 minutes. Season with a pinch of salt and pepper. Set aside.
9. When the beef is tender, ladle the liquid from the pot into a large saucepan. Spoon off any fat. Bring the liquid to a boil and reduce until thickened to about 2 3/4 cups, about 40 minutes.
10. Add the sautéed mushrooms to the reduced sauce. Pour the sauce back into the pot with the beef and vegetables. Stir to combine. (The dish can be made ahead at this point. Cool, cover, and refrigerate. Reheat over low heat before serving.)
11. Ladle the beef and vegetables onto plates or into bowls. Garnish with freshly chopped parsley and serve with crusty bread, potatoes, buttered egg noodles, or polenta.