

SAVEUR

Savor a World of Authentic Cuisine

Oct 26, 2012

Carbonnade (Flemish Beef and Beer Stew)

I've turned out many plates in my career, but only certain dishes have become meals I feed my own family, like *boeuf carbonnade à la flamande*. I was taught to make this Flemish beef and onion stew by my mentor, Belgian chef Leon Dhaenens, when I was a young cook. Unlike French beef stews made with wine, *carbonnade* relies on the deep, dark flavor of Belgian abbey-style beer. But what really gives *carbonnade* its distinctive character is the addition of brown sugar and a fillop of cider vinegar, a sweet-sour combination that plays beautifully against the caramelized onions and rich beer. —Charlie Palmer, chef-owner of *Aureole* (<http://www.charliepalmer.com/Properties/Aureole>) in New York City and Las Vegas

SERVES 4

INGREDIENTS

2 lb. beef chuck, cut into 2" x 1/2"-thick slices
Kosher salt and freshly ground black pepper, to taste
1/4 cup flour
4 tbsp. unsalted butter
4 slices bacon, finely chopped
6 cloves garlic, finely chopped
3 medium yellow onions, thinly sliced lengthwise
2 cups Belgian-style ale, like Ommegang Abbey Ale
1 cup beef stock
2 tbsp. dark brown sugar
2 tbsp. apple cider vinegar
3 sprigs thyme
3 sprigs parsley
2 sprigs tarragon
1 bay leaf
Bread, for serving



Credit: Barbara Ries

INSTRUCTIONS

Season beef with salt and pepper in a bowl; add flour and toss to coat. Heat 2 tbsp. butter in a 6-qt. Dutch oven over medium-high heat. Working in batches, add beef; cook, turning, until browned, about 8 minutes.

Transfer to a plate; set aside. Add bacon; cook until its fat renders, about 8 minutes. Add remaining butter, garlic, and onions; cook until caramelized, about 30 minutes. Add half the beer; cook, scraping bottom of pot, until slightly reduced, about 4 minutes. Return beef to pot with remaining beer, stock, sugar, vinegar, thyme, parsley, tarragon, bay leaf, and salt and pepper; boil. Reduce heat to medium-low; cook, covered, until beef is tender, about 1 1/2 hours. Serve with bread.

See all 150 classic recipes featured in our 150th issue »

(<http://www.saveur.com/gallery2/150-Classic-Recipes/>)