

SAVEUR

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French-Style Chopped Beef (Bifteck Haché)

10 tbsp. butter, softened
1 medium yellow onion, peeled and finely chopped
1 1/2 lbs. ground beef or chuck
Leaves from 1 small sprig fresh thyme, chopped
1 egg, lightly beaten
Salt and freshly ground black pepper
1/2 cup flour
1 tbsp. vegetable oil
1 shallot, peeled and minced
1/2 cup red wine
Leaves from 6 sprigs parsley, chopped

1. Melt 2 tbsp. of the butter in a medium skillet over medium heat. Add onions and cook, stirring often, until soft, about 10 minutes. Transfer onions to a large bowl and set aside to cool. When cool, add meat, thyme, egg, 2 tbsp. of the butter, and salt and pepper to taste and beat with a wooden spoon until well combined. Divide meat mixture into 6 equal parts, then shape each into a 3 1/2" patty. Put flour into a dish, dredge patties, shaking off excess, and set patties aside.

2. Heat oil and 1 tbsp. of the butter together in a large heavy skillet over medium-high heat. Add patties and sear until well browned on both sides, turning once, 2-3 minutes per side for medium rare. Transfer patties to a warm platter and loosely cover with foil.

3. Discard fat from skillet and return skillet to medium heat. Melt 1 tbsp. of the butter in skillet, then add shallots and cook, stirring constantly, until they begin to brown, about 1 minute. Increase heat to medium-high, add wine, and cook, scraping browned bits stuck to bottom of skillet with a wooden spoon, until reduced by three-quarters, about 2 minutes. Remove skillet from heat and add the remaining 4 tbsp. butter, 1 tbsp. at a time, stirring constantly, until butter is melted and sauce is thick and velvety, about 1 minute. Add parsley and season to taste with salt and pepper. Spoon sauce over patties.

SERVES 6