**BEEF BOURGUIGNON**

* **Yield:** 4 to 6 servings

A juicy and flavorful stew with chuck steak, onions, and generous amounts of red wine. Try simmering the stew at a low temperature in the oven. Easy to do, and the stew takes care of itself. It’s even more delicious if you make it one day in advance.

**Ingredients**

1. **1** pound chuck steak
2. **1** teaspoon salt
3. black pepper
4. **1** tablespoon butter
5. **1** tablespoon olive oil
6. **2** tablespoons wheat flour
7. **1/2**cup water
8. **5** ounces smoked pork belly
9. **2** garlic cloves
10. **1** yellow onion
11. **3** carrots
12. **1** bottle of fruity red wine
13. **1/4** cup veal or beef stock
14. **1** tablespoon tomato purée
15. **1** bay leaf
16. **1** bunch of thyme
17. **10** pearl onions
18. **7** ounces mushrooms
19. **1** tablespoon butter
20. **1/2**cup minced parsley
21. bread, for serving

**Instructions**

1. Preheat the oven to 350F. Slice the meat into large chunks and season with salt and pepper. Heat the butter and oil in a pan and brown the meat on all sides. Sprinkle the flour on top and cook for another minute or two. Place the meat in an oven-safe dish. Rinse the pan with the water and pour it over the meat, too.
2. Slice the pork belly into small cubes and brown it lightly in the pan. Take it out and allow it to drain on paper towels. Peel the garlic, onion, and carrots, then coarsely chop the onion and carrots. Brown the vegetables in the fat from the pork belly. Place the vegetables and pork in the dish. Add the wine, veal stock, tomato purée, and herbs.
3. Cover the dish and cook the stew in the middle of the oven for about 3 hours, until the meat is really good and dark.
4. While you’re waiting, peel the pearl onions and rinse the mushrooms. Slice the mushrooms in half. Heat butter in a pan. Start by lightly browning the onions, then remove them and set them aside. Do the same with the mushrooms. When the stew has cooked for two hours, add the onions and mushrooms. Let the stew simmer for another hour, or until the meat begins to fall apart. Garnish with chopped parsley and serve with bread.

*Recipe from*[French Bistro: Restaurant-Quality Recipes for Appetizers, Entreés, Desserts, and Drinks](http://www.amazon.com/gp/product/1628736453/ref=as_li_qf_sp_asin_il_tl?ie=UTF8&camp=1789&creative=9325&creativeASIN=1628736453&linkCode=as2&tag=pgme-20&linkId=HD3ZCXIYE3PKSRZB) *by Maria Zihammou*