***Boeuf Borguignon***

Ingredients:

3 lbs. Chuck Stew Meat

½ lb. Bacon, cut into ¼ inch slices

5-6 Carrots, ¼ inch thick slices

1 bottle *Holland House* Red Cooking Wine

1-2 cups Beef Stock

2 Tablespoons Tomato Paste

1 Tablespoon Garlic, finely minced

1-2 bay leaves, broken into pieces

1 tablespoon Thyme leaves

Brown Braised Onions, recipe follows

1. Preheat oven to 325 degrees. Heat a large Dutch oven or oven-proof casserole over moderate heat with 3 tablespoons of olive oil.
2. Cook bacon in oil until just browned, not burnt. Remove with a slotted spoon to a side plate.
3. Pat beef dry with paper towels. Meat will not brown if wet. Cook meat in bacon fat and oil until just browned. This may be done in batches. Add more oil if necessary. Remove and add to bacon. Pour out almost all watery fat that accumulates. Add more oil to pot.
4. Cook carrots in same fat for about 5 minutes. While carrot cook, combine wine, stock, and seasonings in a bowl. Whisk to distribute the tomato paste and garlic. Salt does not need to be added. The cooking wine is already flavored with salt.
5. Return beef and bacon to pot, add wine mixture. Bring to the boil and reduce to simmer. Cover and place in preheated oven for 2 ½ to 3 ½ hours. Check after 2 ½ hours. It is done when meat is tender. Meanwhile prepare the **Browned Braised Onions**.
6. Place a strainer over another pot. Pour stew into the sieve. Allow the sauce to fall through to the pot. Pour meat back into the original pot. Put sauce on the stove over moderately high heat.
7. Combine 2 tablespoons of butter and 1 tablespoon of flour in a bowl. Work it with a spoon until the butter and flour combine into a paste; this is called a Beurre Manie. Whisk Buerre Manie into boiling sauce. Boil until thickened. If it gets too thick add more beef stock or water.
8. Correct seasoning on sauce with **salt\*** and pepper**\***. If sauce tastes too bland, you could maybe add more garlic or tomato paste. Also add some sugar to balance the flavors.

\***Be careful when adding salt.** The cooking wine has salt added to it, so watch how much salt you add.

9. Return thickened sauce to the meat. Add **Browned Braised Onions. \***

**\* At this point you can either serve it straight away…or the recommended step is to allow it to cool, cover it, and refrigerate it for another day. Do Not cover it until fully cooled. The stew gains in flavor the longer it sits. So preparing it a day ahead is highly recommended.**

**To Serve**

Serve hot over roasted potatoes, rice, or noodles. It is best with potatoes.

***Browned Braised Onions***

Ingredients:

1 bag frozen *Birds Eye,* white pearl onions

Olive oil

Butter

Salt

Pepper

½ cup *Holland House* Red Cooking Wine

¼ cup Beef Stock

Herb Bouquet:

4 Sprigs Parsley

3-4 sprigs Thyme

1 bay leaf

1. Heat a medium sauté pan with 1 tablespoon olive oil. Add onions; cook until browned evenly on all sides. Season with salt and pepper**\*.**

**\* Be careful when adding salt. The cooking wine has salt added to it, so watch how much salt you add.**

1. Add wine, stock, and herb bouquet.
2. Allow to gently simmer for about 45 minutes to an hour or until all but 3 tablespoons of liquid is evaporated. Keep your eye on it.
3. Allow to cool and then add to the **Boeuf Borguignon**.

***Sautéed Mushrooms***

Ingredients

20-25 button or porcini mushrooms, sliced

Butter

Olive Oil

Salt

Pepper

1. In a large sauté pan, heat 2 tablespoons of oil and 1 tablespoon of butter. The butter is heated when the butter foam has subsided. It is important that the oil and butter is hot, otherwise the mushrooms will not brown.
2. Add the mushrooms to the pan**\***.

**\*You may have to do the mushrooms in 2 batches, if the pan is crowded, they won’t brown.**

3. Sauté until browned. Season with salt and pepper.

4. Add to your **Beouf Borguignon**.