

Recipe

Classic Beef Bourguignonne

- 1-1/2 lbs Jensen's Signature Grass-fed chuck roast, cubed
- 2 slices bacon, chopped
- 3 Tbs all-purpose flour
- salt and pepper
- 2 Tbs extra virgin olive oil
- 1 medium yellow onion, diced
- 1 carrot, diced
- 1 stalk celery, diced
- 3 garlic cloves, minced
- 1 cup red wine
- 1 cup beef broth
- 1 Tbs fresh thyme
- ¼ cup fresh parsley, chopped
- 1 can diced tomatoes with juice
- ½ cup frozen pearl onions, thawed
- ½ lb crimini mushrooms, quartered
- ½ can tomato paste
- 1 Tbs balsamic vinegar
- 1 Tbs butter or margarine

In a dutch oven, over medium heat, render bacon until brown; remove pieces. Salt and pepper meat and dredge in flour. Brown meat in bacon fat. Remove meat and place with the bacon.

Add olive oil to pan. Heat, and add onions, carrots, and celery. Cook until just tender then add garlic and continue cooking 1 – 2 more minutes. Return meat to pan and add the wine, broth, herbs, and tomatoes. Cover and simmer 1-1/4 hours, until meat is tender. Add the pearl onions, mushrooms, tomato paste. And simmer another 15 – 20 minutes. (Thicken if necessary)

Remove from heat and add the vinegar and butter. Serve with mashed potatoes or noodles.

Serves 4

Have a cooking or recipe question? Get answers at AskRChef@jensensfoods.com.