

untagged, needs pic, incomplete



This recipe is tagged as incomplete, use at your own risk!

Beef Bourguignon

Date added: 2020/11/08

Ingredients

- 2lb beef chuck roast (in 2-3" cubes, salted and peppered)
- 4 slices bacon (in ¾" strips)
- 8oz mushroom (quartered, we used baby bella)
- 2 medium yellow onion (in 8ths)
- 3 carrots (in 4" lengths)

- 2 cup red wine (we used merlot but Gab wants to try something else)
- 2 cup chicken stock (We use Better than Bouillon)
- ¼ cup sherry
- 1 TBS tomato paste
- 2 cloves garlic (smashed)
- spices
 - ½ tsp thyme
 - 2 bay leaves



Method

1. Saute bacon in pressure cooker until crisp, remove bacon from pot and set aside.
2. In remaining bacon fat, brown beef cubes in batches until they are moderately browned. Remove beef and set aside with bacon.
3. Saute mushroom in bacon fat until browning starts then add onion and garlic, and saute briefly.
4. Deglaze pot with sherry, then add beef, bacon, and carrot back to pot.
5. Pour over wine, stock, tomato paste, and spices into pot then seal and cook at high pressure for 45 minutes.
6. Next time we're doing this with the Julia foured beef method, so I'm giving up on writing



Notes

- Maybe more mushrooms
- Julia's recipe flours the beef after browning, would that be better?

Inspired by: Our [Coq au Vin - Chicken in Wine](#) recipe, as well as

<https://www.tablespoon.com/recipes/julia-childs-beef-bourguignon/cdda3ccc-3623-4363-8095-aaca1a3f8313d>

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