



FINCH + FENNEL

# Texas Beef Bourguignon

## INGREDIENTS:

1 Tbsp Olive Oil  
8 oz Applewood Smoked Bacon, diced  
2 ½ lbs Chuck Beef, cut into 1-inch cubes  
Kosher Salt  
Black Pepper, freshly ground  
1 lb Baby Carrots  
2 Yellow Onions, chopped  
1 Green Bell Pepper, chopped  
1 Red Bell Pepper, chopped  
2 tsp Garlic, chopped  
½ c Cognac  
1 (750 ml.) Bottle good dry Red Wine, such as Pinot Noir  
1 can (2 cups) Beef Broth  
¼ c F+F Tomato Basil Marinara Sauce  
½ tsp Dried Thyme Leaves  
½ tsp Dried Rosemary  
1 tsp Ground Cumin  
4 Tbsp Unsalted Butter, room temperature, divided  
3 Tbsp All-Purpose Flour  
1 lb Pearl Onions, frozen  
1 lb Fresh Mushrooms, roughly chopped  
2 Tomatoes, chopped  
Country Bread or Sourdough, sliced & toasted or grilled, rubbed with Garlic Clove  
½ c Fresh Parsley, chopped (optional)



## DIRECTIONS:

1. Preheat the oven to 250°F. Heat the olive oil in a large Dutch oven. Add the bacon & cook over medium heat for 10 minutes, stirring occasionally, until the bacon is lightly browned. Remove the bacon with a slotted spoon to a large plate.
2. Dry the beef cubes with paper towels & then sprinkle them with salt & pepper. In batches, sear the beef in single layers in the hot oil for 3-5 minutes, turning to brown on all sides. Remove the seared cubes to the plate with the bacon & continue searing until all the beef is browned.
3. Toss the carrots, onions, sweet peppers, 1 tablespoon of salt and 2 teaspoons of black pepper into the pan & cook for 10 to 15 minutes, stirring occasionally, until the onions are lightly browned.
4. Add the garlic & cook for 1 minute. Stir in the Cognac. Put the meat and bacon back into the pot with the juices. Add the bottle of wine plus enough beef broth to almost cover the meat. Stir in the F+F Tomato Basil Marinara Sauce, thyme, rosemary & cumin. Bring to a simmer, cover the pot with a tight-fitting lid & place it in the oven for about 1 ¼ hours, until the meat & vegetables are very tender when pierced with a fork.
5. Combine 2 tablespoons of butter & the flour with a fork in a small bowl. Add some stew broth & mix until dissolved. Stir that into the stew.
6. In a separate pan, sauté the pearl onions & mushrooms with the tomatoes in 2 tablespoons of butter for 10 minutes, until lightly browned. Then add those to the stew. Bring the stew to a boil on top of the stove, then lower the heat & simmer for 15 minutes. Season to taste.
7. To serve, toast the bread in the toaster or oven. Rub each slice on 1 side with a cut clove of garlic. For each serving, spoon the stew over a slice of bread & sprinkle with parsley.

*Enjoy!*

