

Shortcut Boeuf Bourguignon



★ : 5.0

A shortcut version of Julia Child's most famous French classic! A favorite in my family for good reason! You'll never taste the difference. It's truly DELICIOUS!

Preparation : 20 minutes

Cooking : 4 hours

Inactive : 3 hours 40 minutes

Total : 4 h 00

Yield : 6 servings

Ingredients

1lb stew beef, in 1" cubes

3 T cooking oil

2 strips chicken or turkey bacon

1 extra large carrot, peeled and chopped into large chunks

1 clove garlic, minced

3 T flour

1 c red wine

4 c beef stock

1/3 c tomato paste

1 bay leaf

1/2 t dried rosemary

1/2 t dried oregano

1/2 t dried basil

1/2 t dried sage

1/4 t dried thyme

salt and pepper to taste

1 package papardelle

1/2 lb mushrooms

2 T cooking oil

1T butter

salt and pepper to taste

Recipe

Preheat oven to 300°.

Salt and pepper beef then sear on all sides in 3 T oil over medium high heat in Dutch oven until brown.

Remove beef to a plate, turn heat down to medium and add bacon stirring til crispy.

Remove bacon to plate with beef, add carrot to pot (with more salt and pepper to taste) and stir cooking for about 5 minutes, add minced garlic cooking for 1 minute more.

Return beef and bacon to pot with carrots, add flour, cooking and stir for one minute.

Add wine, cook and stir for one more minute.

Remove from heat, stir in tomato paste and herbs.

Cover and place in preheated oven for three to four hours until beef is fork tender, checking and stirring about once per hour. If too much liquid is evaporating add water as needed.

15-20 minutes before you are ready to eat, cook parpadelle according to directions on package.

While pasta is cooking quarter the mushrooms, salt and pepper to taste and sautee over medium high heat in oil and butter until done. Add to Beouf Bourignnon just before serving. Enjoy!

* Shared with RecetteTek App *