Bœuf Bourguignon

Make-ahead · Serves a crowd · Serves 6

Ken's note: TBD

Potatoes in the pot are optional. Otherwise serve with mashed potatoes or crusty bread. Better the next day.

Ingredients

- 6 oz pancetta or thick-cut bacon, cut into lardons
- 3½ lb beef chuck, short rib, or shin, cut into large chunks
- Salt and black pepper
- 1 Tbsp tomato paste
- 4 garlic cloves, smashed
- 1 bottle (750 ml) dry red wine, ideally Burgundy
- 2 cups beef broth
- 4 carrots, cut into chunks
- 4 shallots, or 1 onion, halved
- A few sprigs of thyme
- 2 bay leaves
- 2 Tbsp oil or butter, as needed
- 8 oz mushrooms, halved
- 8 oz pearl onions, peeled (optional)
- 1–1½ lb waxy potatoes, halved (optional, in the pot)
- Chopped parsley

Method

1. In a heavy pot, cook the pancetta until the fat renders and the lardons are browned. Lift them out. Season the beef and sear it hard in the fat, in batches — don’t crowd the pot. Set the beef aside.
2. Stir in the tomato paste and garlic for a minute, then pour in the wine and scrape up the browned bits. Add the broth, beef, pancetta, carrots, shallots, thyme, and bay. Bring to a bare simmer, cover, and cook in a 325°F oven (or on the lowest stovetop burner) until the beef is very tender, about 4 hours. If you’re using potatoes in the pot, add them for the last hour or so.
3. Near the end, brown the mushrooms (and the pearl onions, if using) in a little oil or butter and stir them into the pot. Skim the fat. If the sauce is thin, simmer it uncovered for a bit, or lift out the solids and reduce it, then return them. Taste and salt at the end. Sprinkle with parsley.