



BEEF
BOURGUIGNON

Trefethen

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INGREDIENTS

1 Tbsp Trefethen extra virgin olive oil
8 oz applewood smoked bacon, diced
2 ½ lb chuck beef cut into 1-inch cubes
1 lb carrots, sliced into 1-inch chunks
2 yellow onions, medium sliced
2 Tbsp garlic cloves, chopped
2 cup Trefethen Petit Verdot
2 cup beef broth
1 Tbsp tomato paste
1 tsp fresh thyme leaves (or 1/2 tsp dried)
2 bay leaves, whole
4 Tbsp unsalted butter, room temp.
3 Tbsp all-purpose flour
1 lb fresh pearl onions, cleaned
1 lb fresh mushrooms, stems removed, caps thickly sliced
Kosher salt
black pepper
loaf of crunchy French bread
fresh parsley for garnish

PROCEDURE

1. Preheat oven to 250F. Heat olive oil in a large Dutch oven. Add bacon and cook over medium heat for 10 minutes, stirring occasionally, until the bacon is lightly browned. Remove bacon with a slotted spoon and rest on plate. Be sure to leave the rendered fat in the pot.
2. Dry beef cubes with a paper towel and sprinkle with salt and pepper. Working in single-layer batches, sear beef in hot oil for 5 to 8 minutes, turning to brown on all sides. Remove the seared cubes to the plate with the bacon and continue searing until all the beef is browned. Set aside.
3. Add carrots, onions, 1 Tbsp of salt, and 2 tsp of pepper to the fat in the pot. Cook for 10-15 minutes, stirring occasionally until the onions are lightly browned. Add garlic and cook for 1 minute more.
4. Add browned meat and bacon back into the pot, then add wine and enough beef broth to just cover the meat. Add tomato paste, bay leaves, and thyme. Bring to a simmer, cover pot with a tight-fitting lid and place in oven for about 75-90 minutes or until meat and vegetables are very tender when pierced with a fork.
5. In a small bowl or cup, combine flour and 2 tablespoons of butter with a fork and then stir into stew. Add the pearl onions. In a medium pan, sauté mushrooms in remaining butter for 10 minutes until lightly browned, then add to the stew. Bring pot to a boil on top of the stove, then lower heat and simmer for 15 minutes. Season to taste with salt and pepper.
6. To serve, thickly slice bread and toast in oven or toaster. Lightly brush bread with olive oil and rub 1 side of each slice with a cut clove of garlic. Remove bay leaves from stew. Place the toasted bread at the bottom of a shallow bowl and spoon the stew over top. Sprinkle with parsley and enjoy!

TREFETHEN WINE PAIRING

Petit Verdot: *This wine is dense and lively with notes of violet, plum, and a hint of jasmine. Bright on the palate, juicy dark-fruit flavors are accented with notes of savory truffles and black pepper. The seamless layers and round tannins lead to a long, enduring finish.*