

Beef Bourguignon

- 1 tablespoons extra-virgin olive oil
- 6 ounces (170g) bacon, roughly chopped
- 3 pounds (1 1/2 kg) beef brisket, trimmed of fat
(chuck steak or stewing beef) cut into 2-inch chunks
- 1 large carrot sliced 1/2-inch thick
- 1 large white onion, diced
- 6 cloves garlic, minced (divided)
- 1 pinch coarse salt and freshly ground pepper
- 2 tablespoons flour
- 12 small pearl onions (optional)
- 3 cups red wine like Merlot, Pinot Noir, or a Chianti
for a milder sauce, use only 2 cups of wine
- 2-3 cups beef stock (if using 2 cups of wine, use 3 cups beef stock)
- 2 tablespoons tomato paste
- 1 beef bullion cube, crushed
- 1 teaspoon fresh thyme, finely chopped
- 2 tablespoons fresh parsley, finely chopped (divided)
- 2 bay leaves
- 1 pound fresh small white or brown mushrooms, quartered
- 2 tablespoons butter