



Total Time  
**120 MIN.**

Serving Size  
**16 OZ / 500 ML**

Difficulty  
**DIFFICULT**

Yields  
**12**

Your patrons will savour the tender cuts of beef, slow roasted in Burgundy wine, with sautéed bacon and delicate button mushrooms, seasoned with bay leaves, thyme and black pepper.

## INGREDIENTS

	WEIGHT	MEASURE
Artisan® by Stockpot Beef Stock	8 cups	1 23/25 L
Bacon, diced	10 slices	10 slices
Pearl Onions, blanched and skins removed	1 lb	454 g
Small Button Mushrooms, halved if too large	1 3/4 lb	795 g
Stewing Beef, cut in 1" (2.5 cm) cubes	4 1/2 lb	2 kg
All-purpose Flour	1/3 cup	80 mL
Clove Garlic, minced	8 slices	8 slices
Red Wine (preferably a Burgundy wine)	1 bottle	1 bottle
Bay Leaves	3 - 5	3 - 5
Dried Thyme	1 tbsp	15 mL
Pepper, freshly ground	1 tsp	5 mL

## INSTRUCTIONS

1. Reconstitute Artisan Beef Stock according to package directions and set aside.
2. In a heavy stock pot, sauté bacon over medium-high heat until lightly browned. Remove bacon and set aside. Sauté onions in bacon fat until just browned; remove and set aside. In the same pan, sauté mushrooms until they release their liquid. Remove and set aside.
3. Toss beef in flour. Brown beef in batches in the same heavy stock pot, adding a little oil if necessary. Add garlic, wine, Beef Stock, bay leaf, thyme and pepper. Cover and cook on the stovetop or in a 325° F (160° C) oven for 2 hours or until meat is tender.
4. Add reserved bacon, onions and mushrooms; cook an additional 15 minutes or until onions are tender and the flavours are well combined.

### Chef's Tips & Variations:

Serve with Mashed Potatoes (cooked with Artisan Chicken Stock instead of water) or buttered egg noodles or rice with a green salad or vegetable on the side.