

# Matthews

WINERY + FARM

---

## Braised Beef with Bacon, Carrots and Mushrooms

SERVES: Two

PAIRS WITH: 2018 Matthews Reserve Cabernet Sauvignon

---

### INGREDIENTS

- 1 tablespoon olive oil
  - 1 cup center cut bacon - cut into lardons (1-inch long thick slices)
  - 3 pounds chuck roast - cut into 1-inch cubes
  - Kosher salt and fresh ground black pepper
  - 6 large carrots - 1-inch bias cut
  - 2 yellow onions - ½-inch sliced
  - 2 cloves garlic - chopped
  - 4 ounces Cognac or good quality brandy
  - 1 bottle of Matthews Winery Reserve Cabernet Sauvignon
  - 16 ounces good quality low sodium beef stock
  - 1 tablespoon tomato paste
  - 1 teaspoon fresh picked thyme leaves
  - 4 tablespoons unsalted butter at room temperature, divided - 2 Tbs for roux\* / 2 Tbs to sauté mushrooms
  - 3 tablespoons all-purpose flour for roux\*
  - 1 pound frozen pearl onions
  - 1 pound cremini mushrooms - stems removed and sliced into ½-inch slices
- \*Fat mixture of butter and flour
- 

### METHOD

Preheat oven to 300 degrees.

Heat the olive oil in a Dutch oven or heavy pot. Add bacon lardons and cook on medium heat, stirring frequently until browned lightly. Remove bacon and reserve on a plate, leaving the fat in the pan.

Pat beef cubes dry and season on all sides with salt and pepper. In batches, add the beef to the reserved fat in the pot in a single layer. Sear all sides for 3 to 5 minutes until browned. Remove the batches of beef and add to the plate with the bacon; reserve.

Add the carrots and sliced onion to the pot; season with one tablespoon of salt and one teaspoon of black pepper. Cook for 10 to 15 minutes, stirring occasionally until lightly browned. Remove the pot from the heat and deglaze with the cognac or brandy. Standing back, light a match or lighter to ignite the alcohol and allow it to burn off. Once the flame has subsided, place the beef and bacon with any of the juices left on the plate back into the pot. Add the wine and enough beef broth to cover  $\frac{2}{3}$  of the meat. Add the tomato paste and thyme and bring up to a simmer. Once simmering, cover the pot with a tight-fitting lid and place in the oven on the center rack, pushing the pot toward the rear. Cook in the oven for  $1\frac{1}{4}$  to  $1\frac{1}{2}$  hours or until meat is fork tender. Remove from the oven and put on your stovetop.

Make the roux by combining two tablespoons of butter with the flour, mixing in a small bowl with a fork. Stir the roux into the stew. Add the pearl onions. Sauté the mushrooms in the other two tablespoons of butter in a separate pan until the mushrooms are lightly browned; add to the stew. Bring the stew to a boil then lower to a simmer. Let cook another ten minutes. Season to taste.

Serve with toasted rustic bread, broad noodles, mashed or roasted potatoes and garnish with fresh chopped parsley.

*Bon Appetit*

*Chef Matthew Lederman  
Perfect Pair Catering*