

Beef Burgundy

(recipe pairing with Utopia Pinot Noir)

Ingredients

8 ounces bacon (chopped)
4 pounds beef stew (preferably chuck)
1 large onion (chopped fine)
2 carrots (chopped fine)
1 cup pearl onions
½ cup mushrooms
8 garlic cloves (minced)
2 t chopped fresh thyme leaves
4 T tomato paste
2 ½ cups pinot noir wine
1 ½ cups chicken broth
1/3 cup soy sauce
3 bay leaves
3 T minute tapioca
3 T fresh parsley leaves (minced)

Instructions (Serves 6-8)

Use the low setting on your slow cooker.

Cook bacon in large skillet over medium-high heat until crisp. Remove bacon and refrigerate. Pour half of bacon fat into small bowl, set remaining bacon fat in skillet aside.

Dry beef and season with salt and pepper. Place half of beef in slow cooker. Heat skillet containing bacon fat over medium-high heat until just smoking. Cook remaining beef in single layer until deep brown on all sides. Transfer browned beef to slow cooker.

Add reserved bacon fat to skillet and heat over medium-high heat. Add onion, carrots, pearl onions, mushrooms and ¼ teaspoon salt until vegetables begin to brown. Add garlic and thyme and cook until fragrant. (about 30 seconds) Add tomato paste and stir under beginning to brown. (about 45 seconds) Transfer to slow cooker.

Add 1 ½ cups wine, chicken broth and soy sauce. Simmer, scraping up brown bits, until pan bottom is clean. (about 1 minute). Transfer wine mixture to slow cooker.

Stir bay leaves and tapioca into slow cooker. Set slow cooker on low, cover, cook until meat is fork tender. (about 9 hours)

Discard bay leaves when ready to serve and stir in reserved bacon.

Bring remaining 1 cup wine to boil in skillet over high heat and simmer until reduced by half. (about 5 minutes) Stir reduced wine and parsley into stew and adjust seasonings.