

BOTTLE OF WINE STEW

- 4 slices bacon, chopped
- 2½ to 3 pound beef chuck roast, trimmed of excess fat and cut into 1½ inch cubes
- Coarse ground salt and freshly ground black pepper



- 2 tablespoons butter
- 1 onion, finely chopped
- 1 cup diced celery
- 1 carrot, finely chopped
- Salt and pepper
- 2 tablespoons chopped garlic
- 3 tablespoons tomato paste
- ¼ cup all-purpose flour
- 1 bottle dry red wine suitable for drinking and cooking

- 1 pint of mushrooms, halved
- 2 pounds small white or red new potatoes, well-scrubbed, halved or quartered if large
- 5 carrots, cut into 1-inch pieces
- 1 10 oz. pkg. frozen pearl onions
- 2 cups beef broth



1. Place a Dutch oven or other large, heavy-bottomed, oven-proof pot over medium heat. Add the bacon and cook until the fat is fully rendered and bacon is crisp. Remove the bacon and reserve for garnish.
2. Pat the beef dry; season well with salt and pepper. Increase the heat in the Dutch oven to medium high and brown the beef on all sides working in batches. Remove the meat from the pot as each batch is browned. After browning the meat remove excess bacon fat if any remains.
3. Preheat oven to 325° F.
4. Add butter, chopped onion, diced celery, finely diced carrot, salt and pepper to the Dutch oven and reduce heat to medium. Cook until the onion becomes translucent. Stir in the garlic and tomato paste and sauté for 1 minute.
5. Add the flour; cook and stir an additional two minutes.
6. Pour in $\frac{1}{2}$ the wine, whisking to combine and bring to a boil.
7. Add the mushrooms, potatoes, pearl onions and carrot pieces. Return the beef to the pot. Add enough broth to just cover the meat and bring to a simmer. (If two cups of beef broth does not cover the meat, add additional broth or water.)
8. Cover the Dutch oven and transfer to the oven.
9. ENJOY THE REMAINING HALF BOTTLE OF WINE WHILE YOU WAIT FOR THE BEEF TO BECOME TENDER—1½ TO 2 HOURS.
10. Serve with the crispy bacon as garnish.

