

## Boeuf Bourguignon a la Tammy- influenced by Julia Child and Virginia Willis

- 4-6 slices of bacon, cut into lardons (across the slice, resulting in ¼-inch pieces)
- 3-4 pounds chuck roast, patted dry with paper towels, trimmed of fat, and cut into ½-inch cubes
- 2-3 sliced carrots
- 1 sliced onion (I usually cut it in half, then slice it.)
- Salt and pepper to taste
- 2 Tablespoons flour
- 3 cups full-bodied, young red wine (such as Beaujolais, Cotes du Rhone, or Burgundy)
- 2-3 cups beef stock
- 1 heaping Tablespoon tomato paste
- 2 cloves minced garlic
- 2 teaspoons dried thyme
- 2 bay leaves
- 18-24 pearl onions, peeled, but left whole
- 1 pound quartered baby portabello mushrooms

Preheat oven to 350° F.

Using a large oven-proof soup pot, brown the bacon. Remove to a platter.

Working in batches, brown the beef. Do not crowd the pan, or you'll create a steaming effect that prevents browning. As each batch is browned, remove to the platter with the bacon and continue with the next batch.

After all the beef is browned, add the carrot and onion to the pot and brown. Return the beef and bacon to the pot, season with salt and pepper, and sprinkle with the flour. Stir to coat the beef and vegetables and cook for 2-3 minutes, stirring occasionally.

Pour in the wine and beef stock. Add the tomato paste, garlic, thyme, and bay leaves. Put the lid on the pot and put in the oven for 2 ½ - 3 hours.

While the Boeuf is braising, prepare the pearl onions. Peel and trim them. Melt 1½ Tablespoons butter in a small skillet. Add the onions and cook till browned, rolling the onions around so that all sides get browned. Add ½ cup beef broth and a sprinkling of thyme. Cover and simmer slowly for about 45 minutes until the onions are soft and sweet. Or bake them uncovered for the same amount of time. Season with salt. I usually leave them on the stove because the Boeuf is in the oven.

Prepare the mushrooms ... sauté them in a little butter and oil till they are browned, but not mushy. Season with salt.

When you remove the Boeuf from the oven, add the onions and mushrooms. Serve directly from the pot or arrange on a platter with high sides. If you serve it with mashed potatoes, put the potatoes in the middle of the platter and arrange the Boeuf around the sides.