## 1896 WINE CLUB



Adapted from a New York Times recipe by Mark Bittman

## RAGOÛT DE BOEUF

## A hearty match for the Chateau des Laurets Baron Sélection Parcellaire from St. Emilion

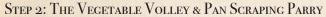
PREP TIME: 15 mins Cook Time: 2 hrs 45 mins Total Time: 3 hrs

## **INCREDIENTS:**

- 3 tbsp extra virgin olive oil
- 3 lbs boneless beef chuck, well-marbled, in 1 1/2-in cubes
- Salt & pepper to taste
- 2 medium yellow onions, cut into 1-in chunks
- 3 plum tomatoes, stemmed and chopped (canned are fine)
- 7 cloves garlic, peeled and smashed
- 2 tbsp balsamic vinegar, or to taste
- 1 ½ tbsp tomato paste
- 1/4 cup all-purpose flour
- 1 bay leaf
- 1 cup beef stock
- 1 cup dry red wine
- 1 tsp sweet paprika, more to taste
- 1 tsp fresh thyme
- 1 1/2 tsp brown sugar
- 3 large carrots, peeled and cut into 1-in chunks on a diagonal
- 3/4 lb small white boiling potatoes (baby yukons), cut in half
- Chopped parsley leaves for garnish



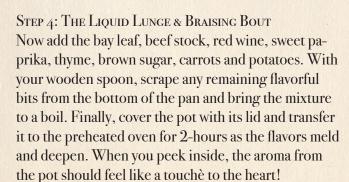
In a Dutch oven or heavy pot, heat the olive oil over medium-high. Sear the beef, browning the pieces in three batches, turning with tongs to ensure a rich, brown crust on all sides! Remember, do not crowd your pan; allow each piece its moment of glory. Transfer the seared beef to a waiting plate and set aside.



In the same pot, over medium-high heat, sautée the onion and tomatoes with a generous pinch of salt, a grind of pepper and the garlic. Sautée until the onions are translucent, about 8 minutes. Deglaze the pan with the balsamic vinegar, scraping the pan with your wooden spoon, diligently working to loosen those delicious brown bits from the bottom of the pan for about 5 minutes. Finally, add the tomato paste and cook for one minute more, intensifying your flavors.

STEP 3: THE BEEF'S RETURN & FLOUR DUSTING ATTACK

Call your champion back on the piste by adding the seared meat and its accumulated juices back to the pan. Follow with sprinkling the all-purpose flour over the mixture. Stir with your trusty wooden spoon, ensuring the flour is completely dissolved, thickening the foundations of your ragout with smooth, confident motions.



STEP 5: THE FINAL TOUCHÉ Spoon the finished ragout onto your dish and top with a flourish of parsley leaves and enjoy!





