

# 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

### INGREDIENTS:

- 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 1/2 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



### STEP 1: THE SEARING SALVO

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.

### STEP 2: THE VEGETABLE VOLLEY & PAN SCRAPING PARRY

In the same pot, over medium-high heat, sauté the onion and tomatoes with a generous pinch of salt, a grind of pepper and the garlic. Sauté 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 4: THE LIQUID LUNGE & BRAISING BOUT

Now add the bay leaf, beef stock, red wine, sweet paprika, thyme, brown sugar, carrots and potatoes. With your wooden spoon, scrape any remaining flavorful bits from the bottom of the pan and bring the mixture to a boil. Finally, cover the pot with its lid and transfer it to the preheated oven for 2-hours as the flavors meld and deepen. When you peek inside, the aroma from the pot should feel like a touché to the heart!



### STEP 5: THE FINAL TOUCHÉ

Spoon the finished ragout onto your dish and top with a flourish of parsley leaves and enjoy!

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