

Beef Bourguignon

French · Main Course · Hard · 190 min total · Serves 8

Julia Child's legendary French beef stew in red Burgundy with mushrooms, pearl onions, and bacon.

Ingredients

- 3 lb beef chuck (cubed)
- 6 oz bacon (thick-cut diced)
- 2.5 cups red Burgundy
- 3 carrots (sliced)
- 1 cup pearl onions (peeled)
- 1 lb cremini mushrooms (quartered)
- 4 cloves garlic (minced)
- 2 tbsp tomato paste
- 2 cups beef broth
- 4 sprigs thyme
- 2 bay leaves
- 3 tbsp all-purpose flour
- 3 tbsp olive oil

Method

1. Preheat oven 325F. Cook bacon until crispy. Remove, leave fat.
2. Pat beef dry, season, brown in batches in hot fat. Remove.
3. Sauté carrots 5 min. Add garlic and tomato paste 1 min. Sprinkle flour, stir 2 min.
4. Pour wine and broth, scrape up bits. Return beef and bacon. Add thyme, bay leaves.
5. Cover, transfer to oven. Braise 2-2.5 hours.
6. Sauté onions and mushrooms in butter, add to stew last 30 min. Serve with crusty bread.

Generated by My Royal Chef AI - myroyalchef.com - 2026-10-03