

DECONSTRUCTED BEEF BOURGUIGNON



Ingredients

Servings: 8

- 1 pound of thick bacon, cut into small pieces
 - 1 large onion, finely chopped
 - 2 garlic cloves, crushed
 - 1/2 pound mushrooms, finely chopped
 - 1 tablespoon vegetable oil
 - 6 tablespoons white flour
 - 3 pounds of sirloin, cut into 1-inch cubes
 - 2 tablespoons tomato paste
 - 2 cups red wine
 - 7 cups beef stock, as needed
 - 2 bay leaves
 - 1/2 teaspoon dried thyme
 - 24 pearl onions
 - Salt and pepper to taste
 - 1/2 tablespoon butter
 - 1 1/2 pounds of mushrooms, sliced
 - 8 cups buttered noodles
- In a large stockpot, add the cubed pieces of bacon over moderate heat and render out all of the fat. Once crispy, remove them from the pot and refrigerate until ready to serve.
 - Add the chopped onion and crushed garlic cloves to the bacon fat. Sauté until translucent. Add the finely chopped mushrooms; cook until the mushrooms lose all liquid. Remove the vegetables and keep warm. Heat the vegetable oil in the same pan until hot. Coat the beef cubes with the flour, and then shake off the excess flour. Brown the beef in the oil on all sides (cook in batches if necessary). Add the mushroom mixture back to the pan along with the tomato paste. Stir well and cook for a few minutes.
 - Add the red wine and deglaze the pan by scraping with a wooden spoon. Continue to cook for a few minutes. Add enough beef stock to cover the beef cubes. Add the bay leaf and thyme. Bring to a boil, and then reduce to a low simmer and cover the pot. Cook 1 hour, stirring every 15 minutes. Add the pearl onions. Continue cooking for another hour, stirring every 15 minutes to prevent burning. Add more beef stock if needed while the stew is cooking. If the stew is too thin, cook uncovered for 10 to 15 minutes to reduce the liquid. Season with salt and pepper.
 - Prior to serving, sauté the mushrooms in butter until golden brown. Remove to a platter and keep warm. Heat bacon in the pan, transfer to a platter and keep warm. remaining noodles and sauce.
 - To serve, place the noodles on a plate, and then cover with the stew. Top with the sautéed mushrooms and crispy bacon.

