

Beef Bourguignon over Pappardelle Noodles

One of my favorite times of the year is fall. After crush we can finally take a breath and welcome the cool, crisp fall weather and enjoy inviting comfort foods. Meats that have been braised in a Dutch oven combined with root vegetables and a bottle of our Stags Leap District Cabernet is a wonderful "harvest" meal to share with your friends and family.

4 Slices Chopped Bacon
4 LB Beef Chuck cut in 2" by 2" cubes
Kosher Salt
Freshly Ground Pepper
½ Cup White Flour
3 Minced Garlic Cloves
1 Bottle Cabernet Sauvignon
2 Cups Low Salt Beef Broth
1 TBSP Tomato Paste
1 Fresh Bouquet Garni (1 Rosemary Sprig, 8-10 Thyme Sprigs tied in cheesecloth)
8 Carrots-Peeled and cut into 1 inch thick slices
1-Pound Mushrooms
½ Pound Peeled Pearl Onions
3 TBSP Sweet Cream Butter

1 lb. Pappardelle's Plain Pasta cooked according to package directions

Fry bacon until crisp in large Dutch oven over medium heat. Remove, drain and set aside. Season chuck beef with salt and pepper. Add beef to Dutch oven in batches and fry in bacon residual until evenly browned on all sides.

After all the beef is cooked return all of the beef to the Dutch oven. Add flour while stirring until beef is well coated. Stir in minced garlic. Pour in ½ cup of wine scraping the bits off the bottom of the Dutch oven. Cook for 3 minutes. Add remaining Cabernet, beef broth, tomato paste and bouquet garni. Stir and bring to a simmer until mixture thickens. Cover, reduce heat to low and simmer for 1½ hour.

Add carrots, mushrooms and pearl onions until tender. Simmer uncovered for 45 minutes until vegetables and beef are tender. Remove the bouquet garni. Stir in butter and crumbled bacon. Season with salt and pepper. Serve over hot, tender Pappardelle Noodles and a glass of Cabernet. Bon Appetite!

Recipe by Sandy Taylor Carlson