



Boeuf Bourguignon

Servings: 6

Preparation Time: 20 minutes

Start to Finish Time: 1 hour 50 minutes

With tender hunks of beef in a red wine sauce, boeuf bourguignon is at once a rich, company-worthy meal and quintessential French comfort food.

2 slices bacon, chopped fine
2 tablespoons tomato paste
1 tablespoon fresh thyme, minced fine (or 1 teaspoon dried)
1/2 cup flour
2 cups Burgundy wine (or Pinot Noir)
1 cup beef broth
8 ounces mushrooms, cremini, trimmed and sliced thin
1 each bay leaf
3 pounds beef short ribs, boneless, trimmed and cut into 2-inch pieces
salt and pepper, to taste
2 cups pearl onions, frozen
1/2 cup water
1 tablespoon unsalted butter
1 tablespoon granulated sugar
2 tablespoons fresh parsley, minced
1 tablespoon cognac



BUILD FLAVOR (20 minutes):

Cook bacon in pressure-cooker pot over medium-high heat until browned and crisp, about 3 minutes.

Using slotted spoon, transfer bacon to paper towel—lined plate.

Add tomato paste and thyme to fat left in pot and cook until fragrant, about 30 seconds.

Stir in flour and cook for 1 minute.

Whisk in wine, smoothing out any lumps, and simmer until thickened, about 10 minutes.

Stir in broth, mushrooms, and bay leaves. Using wooden spoon, scrape up all browned bits stuck on bottom of pot.

Pat beef dry with paper towels, season with salt and pepper, and stir into pot.

HIGH PRESSURE (40 Minutes):

Bring to high pressure and cook for 35 minutes.

NATURALLY RELEASE PRESSURE (15 minutes):

Remove pot from heat and allow pressure to release naturally for 15 minutes. Quick release any remaining pressure, then carefully remove lid, allowing steam to escape away from you.

BEFORE SERVING (15 minutes):

Bring pearl onions, water, butter, sugar, and 1/4 teaspoon salt to boil in 12-inch non-stick skillet over high heat.

Cover, reduce heat to medium-low, and simmer, shaking pan occasionally, until onions are tender, about 5 minutes.

Uncover, increase heat to high, and simmer until all liquid evaporates and onions caramelize, about 3 minutes.

Remove and discard bay leaves from stew.

Using large spoon, skim excess fat from surface of stew.

Stir in onions, parsley, and cognac and season with salt and pepper to taste.

Sprinkle individual portions with reserved bacon before serving.