



beef bourguignon

Ingredients

2 1/2 tablespoons olive oil
1.5kg beef chuck steak, trimmed, cut into 5cm pieces
1 large onion, finely chopped
200g rindless bacon, halved lengthways, cut into 1cm strips
2 garlic cloves, finely chopped
1 cup red wine
1/2 cup beef stock
1 tablespoon tomato paste
16 small pickling onions, peeled
400g Mercer button mushrooms
garlicky green beans and creamy mash, to serve

Preparation method

1. Heat 2 tablespoons oil in a large, heavy-based casserole dish over medium-high heat. Cook beef, in batches, for 5 to 6 minutes or until browned. Transfer to a bowl.
2. Reduce heat to medium. Heat remaining oil in dish. Add brown onion and bacon. Cook, stirring, for 6 minutes or until onion has softened. Add garlic. Cook for 1 minute.
3. Return beef and juices to pan. Add wine. Bring to the boil. Add stock and tomato paste. Bring to the boil. Reduce heat to low. Simmer, covered, for 1 hour and 15 minutes. Add pickling onions and mushrooms. Cook, covered, for 30 minutes or until meat and onions are tender. Season with salt and pepper. Serve.

Serves 4