

# Burgundy Beef Stew

## Ingredients

3 Lbs Beef  
1/4 Cup Olive Oil (For browning)  
3 tbsp Butter  
9 New Potatoes (Halved)  
1 Lb White Mushrooms (Halved)  
2 Cups Frozen Pearl Onions  
2 Cups Frozen Peas  
6 Garlic Cloves (Smashed)  
1/2 Lb Carrots (Peeled/Sliced)  
1/4 tsp Ground Cloves  
1 16 oz Burgundy Wine  
8 Fresh Thyme Sprigs  
2 cups Flour

3 cups Beef Stock  
1 Orange (Zested)  
Salt and Pepper

Handful Chopped Parsley  
1 Cups Sour Cream  
1 tbsp Horseradish

## Directions

Pre-heat a heavy-bottom pan over medium heat and add the oil and butter. In a separate dish, season the beef with salt and pepper and then coat the meat with the flour. Shake the excess flour off the meat and add to the pre-heated pot. Brown the meat on all edges and remove from the pan. (Should work in batches to make sure all the meat is fully browned) Next, add the bottle of wine to the pot, scraping up the leftover tasty bits, and bring the wine to a simmer. Once the wine is hot, add the meat back to the pot along with the beef stock, garlic, thyme, orange zest, cloves, and S&P. Bring the pot to a boil for 15 minutes uncovered, then cover on low heat for 2 hours. After 2 hours, add the potatoes, mushrooms, carrots, and onions along with a pinch of sugar. Cook on medium heat for 30 minutes uncovered. Add the peas in the last minute. In a separate bowl, combine the sour cream, horseradish and parsley and mix well. Serve the stew in a bowl topped with a heavy dollop of the sour cream mixture on top.



**BROAD BROOK BEEF**