**Bœuf bourguignon**

**Beef sirloin in burgundy sauce**

**Ingredients**

* 1 (3-pound) of beef
* Kosher salt and freshly ground black pepper, for seasoning plus 1 teaspoon salt and 1/2 teaspoon pepper
* 3 to 4 tablespoons good olive oil
* 1/4 pound bacon, diced
* 2 garlic cloves, minced
* 1 1/2 cups good dry red wine, such as Burgundy or Chianti
* 2 cups beef stock
* 1 tablespoon tomato paste
* 1 sprig fresh thyme
* 1/2 pound pearl onions, peeled
* 8 to 10 carrots, cut diagonally into 1-inch-thick slices
* 3 tablespoons unsalted butter at room temperature
* 2 tablespoons all-purpose flour
* 1/2 pound mushrooms, sliced 1/4-inch thick (domestic or wild)

**Directions**

* With a sharp knife, cut the beef crosswise into 1-inch-thick cubes. Salt and pepper the filets on both sides. In a large, heavy-bottomed pan on medium-high heat, saute the beef in batches with 2 to 3 tablespoons oil until browned on the outside and very rare inside, about 2 to 3 minutes on each side. Remove the meat from the pan and set aside on a platter.
* In the same pan, saute the bacon on medium-low heat for 5 minutes, until browned and [crisp](http://www.foodterms.com/encyclopedia/crisp/index.html). Remove the bacon and set it aside. Drain all the fat, except 2 tablespoons, from the pan. Add the garlic and cook for 30 seconds.
* [Deglaze](http://www.foodterms.com/encyclopedia/deglaze/index.html) the pan with the red wine and cook on high heat for 1 minute, scraping the bottom of the pan. Add the [beef stock](http://www.foodterms.com/encyclopedia/stock/index.html), [tomato paste](http://www.foodterms.com/encyclopedia/tomato-paste/index.html), [thyme](http://www.foodterms.com/encyclopedia/thyme/index.html), 1 teaspoon salt, and 1/2 teaspoon pepper. Bring to a boil and cook uncovered on medium-high heat for 10 minutes. [Strain](http://www.foodterms.com/encyclopedia/strain/index.html) the sauce and return it to the pan. Add the [onions](http://www.foodterms.com/encyclopedia/onion/index.html) and carrots and simmer uncovered for 20 to 30 minutes, until the [sauce](http://www.foodterms.com/encyclopedia/sauce/index.html) is reduced and the vegetables are cooked.
* With a fork mash 2 tablespoons butter and the flour into a paste and whisk it gently into the sauce. [Simmer](http://www.foodterms.com/encyclopedia/simmer/index.html) for 2 minutes to thicken.
* Meanwhile, saute the mushrooms separately in 1 tablespoon butter and 1 tablespoon oil for about 10 minutes, until browned and tender.
* Add the beef cubes, the [mushrooms](http://www.foodterms.com/encyclopedia/mushroom/index.html), and the bacon to the pan with the vegetables and sauce. Cover and reheat gently for 5 to 10 minutes. Do not overcook. Season, to taste, and serve immediately.

