



WAYGU BEEF BOURGUIGNON (WAGYU BEEF BURGUNDY)

Ingredients

6 pounds Wagyu boneless beef chuck or rump roast, cut into 1 inch cubes
4 carrots, chopped
2 yellow onions, chopped
1 cup chicken stock
750 ml full bodied red wine
Bouquet garni (fresh thyme, parsley stems, bay leaf, green part of a leek, tied with string)
1 cup veal glace (concentrated veal stock, 1 quart of stock reduced to 1 cup)

For the garnish:

2 oz pancetta or bacon, cut into thick strips
2 cups pearl onions
10 oz cremini or button mushrooms, halved
2 T butter or olive oil
Red wine vinegar

Directions

- Generously season the cubed beef with kosher salt and freshly ground black pepper. In a large pot, brown the meat over medium-high heat, then remove the meat and set aside.
- Add the carrots and onions and cook for 8-10 minutes, or until soft and slightly colored. Deglaze the pan with 2 cups of the red wine, cook for another 5 minutes while scraping the bottom of the pot to release any stuck bits of meat and vegetables. Add the remaining red wine, chicken stock, veal glace, bouquet garni and the reserved beef and bring to a simmer. The meat should be completely covered in liquid, if not, add more stock or water. Cover with a tight fitting lid or foil and cook at a very low simmer for 3-4 hours, or until the meat is very tender.
- If using an oven, heat to 325°F, cover with a tight fitting lid or foil and braise for 3-4 hours, or until the meat is very tender.
- Once done, strain the liquid into a saucepan and reserve the beef but discard the vegetables and bouquet garni. Reduce the liquid to about 1 ½ cups, skimming any scum and fat that may rise to the surface. Strain finished sauce over reserved meat.

For the garnish:

- In a sauté pan, brown the pancetta or bacon until it just begins to crisp. Drain on paper towels, reserving the fat in the pan.
- Over medium-low heat, sauté the pearl onions in the bacon fat, adding butter or olive oil if necessary, until cooked through and lightly colored. Drain and set aside.
- Melt the remaining butter and sauté the mushrooms until all the liquid has evaporated and the mushrooms have started to brown. Drain and set aside.
- Add the pancetta, pearl onions and mushrooms to the stew and taste to adjust seasoning, adding more salt, pepper or a dash of red wine vinegar in necessary.