

**"Throwing a (huge) party, the Jim Haynes' cook book"**



**Bœuf Bourguignon**

*This is a fairly faithful version of the French classic. Red wine, onions, bacon and mushrooms are at the heart of this savory stew which people of all nationalities love. Serve with parsley potatoes or pasta.*

For 100 servings:

2 ½ kilos (5 lbs) bacon  
Oil for sautéing, canola or olive  
12 kilos (26 lbs). stewing beef, cut in cubes  
375 g (12 oz or 3 cups) flour  
150 g (6 oz) garlic, chopped  
4 kilos (9 lbs) boiling onions, peeled  
4 kilos (9 lbs) carrots, peeled and chopped  
8 liters (8 qts) beef broth  
10 bottles red wine  
10 bay leaves  
10 Tbs tomato paste  
8 Tbs herbes de Provence  
4 kilos (9 lbs) mushrooms, cleaned  
3 bunches parsley, finely chopped  
Salt and pepper

For 25 servings:

750 g (1 ½ lbs) bacon  
Oil for sautéing, canola or olive  
3 kilos (7 lbs). stewing beef, cut in cubes  
100 g (3 oz or ¾ cup) flour  
50 g (2 oz) garlic, chopped  
1 kilo (2 ¼ lbs) boiling onions, peeled  
1 kilo (2 ¼ lbs) carrots, peeled and chopped  
2 liters (2 qts) beef broth  
2 ½ bottles red wine  
3 bay leaves  
3 Tbs tomato paste  
2 Tbs herbes de Provence  
1 kilo (2 ¼ lbs) mushrooms, cleaned  
1 bunch parsley, finely chopped  
Salt and pepper

Chop the bacon into small pieces. Sauté until browned and set aside. Coat the beef lightly with the flour. One batch at a time, brown the beef in olive oil. Mix in the bacon, garlic, onions and carrots. Pour in the broth and wine. Bring to a boil and skim.

Lower the heat and add the bay leaves, tomato paste, herbes de Provence and salt and pepper to taste. Simmer until the beef is tender and the cooking liquid reduced to a sauce, about 1 ½ to 2 hours.

Add the mushrooms, cut in halves or quarters about 30 minutes before the stew is finished. Add the parsley at the end and check the seasoning

Note: If the sauce is too thin, it can be drained from the cooking pot and reduced at high heat in another pot. This will create a more unctuous sauce but is a step that can be omitted without compromising the dish.