

Classic French Beef Bourguignon

⌚ Prep: 30m 🔥 Cook: 180m Σ Total: 210m 🍴 6 servings



📺 Video ref: Babish Culinary Universe (Andrew Rea)

MISE EN PLACE / INGREDIENTS [17]

- ☐ 3 lbs Boneless beef chuck roast, cut into 2-inch chunks
- ☐ 1 bottle (750ml) Dry Burgundy red wine (Pinot Noir)
- ☐ 1 cup Fresh or frozen pearl onions, peeled
- ☐ 2 tbsp Double-concentrated tomato paste
- ☐ 1 large Yellow onion, diced
- ☐ 2 tbsp All-purpose flour
- ☐ 4 sprigs Fresh thyme sprigs
- ☐ 0.25 cup Fresh flat-leaf parsley, finely chopped
- ☐ 1 tsp Freshly ground black pepper
- ☐ 6 oz Thick-cut slab bacon cut into lardons
- ☐ 2 cups Rich beef bone stock
- ☐ 0.5 lb Cremini mushrooms, quartered
- ☐ 3 whole Carrots, peeled and cut into 1-inch chunks
- ☐ 4 cloves Garlic cloves, minced
- ☐ 2 tbsp Unsalted butter (for browning mushrooms and pearl onions)
- ☐ 2 leaves Dried bay leaves
- ☐ 2 tsp Kosher salt

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Pinot Noir: Burgundy Pinot Noir
High acidity and subtle tannins reduce into a silk-smooth glaze. • 🍷 Wine section.

COOKING SEQUENCE & CHECKPOINTS

- 1

Crisp Bacon & Sear Beef

⌚ 15 min

Render bacon lardons in a heavy Dutch oven until crisp; remove with a slotted spoon. Pat beef chuck cubes dry, season with kosher salt and black pepper, and sear in the hot bacon fat in batches for 3 minutes per side. Set aside.
✓ Checkpoint: Deep mahogany crust on beef.
- 2

Aromatics, Flour Singer & Wine Deglaze

⌚ 10 min

Sauté diced onion and carrot chunks in the pot until golden; add minced garlic and tomato paste, sprinkle in 2 tbsp all-purpose flour (singer) to toast for 1 minute, then deglaze with the full bottle of Pinot Noir and beef bone stock.
✓ Checkpoint: Rich purple-red thickened braising liquid.
- 3

Slow 300°F (150°C) Oven Braise

⌚ 2.3h (140m)

Return the seared beef and bacon lardons to the pot with fresh thyme sprigs and bay leaves. Cover and braise in a 300°F (150°C) oven for 2 hours 20 minutes until fork-tender (195°F–205°F / 90°C–96°C).
✓ Checkpoint: Meltingly soft beef cubes.
- 4

Butter-Browned Mushrooms, Pearl Onions & Parsley

⌚ 15 min

Sauté quartered cremini mushrooms and peeled pearl onions in 2 tbsp unsalted butter until golden-brown. Discard bay leaves and thyme stems, fold mushrooms and onions into the stew to simmer 15 minutes, and garnish with chopped fresh parsley.
✓ Checkpoint: Glossy dark burgundy stew with tender onions and mushrooms.

🛡️ **FOOD SAFETY & INTERNAL TEMPERATURE: 145°F (63°C) USDA SAFE MINIMUM FOR WHOLE-CUT BEEF AND PORK (WITH A 3-MINUTE REST)**
USDA Food Safety Minimum (≥145°F / 63°C) vs Culinary Collagen Target (195°F–205°F / 90°C–96°C): While whole-cut beef and pork are pathogen-safe at 145°F (63°C), slow-braised and roasted cuts must reach 195°F–205°F (90°C–96°C) so tough connective collagen melts into silky, fork-shreddable gelatin.

👁️ **MASTER DONENESS CHECKPOINT:**
Fork-tender beef cubes bathing in a glossy, dark burgundy-wine gravy that coats the back of a spoon.

🔬 **WHY IT WORKS:**
Bacon Fat Sear & 300°F (150°C) Oven Braise: Browning the dry beef in rendered bacon fat over high heat develops fond, while a gentle covered 300°F (150°C) oven braise melts collagen into gelatin without boiling the meat dry.

⚠️ **TROUBLESHOOTING:**
Thin watery sauce: Simmer uncovered for 10 minutes after removing the beef, or whisk in 1 tbsp softened butter kneaded with flour (beurre manié).