



## BALSAMIC BEEF BRASATO

PAIRED WITH 2014 MOUNTAIN CUVÉE, YIELD: 6-8 SERVINGS

### INGREDIENTS

1 Tablespoon Olive Oil  
8 Ounces Bacon, diced (*Carlton Farms bacon is delicious*)  
2½ Pounds Stew Meat, preferably chuck, cut into 1-inch cubes  
Kosher Salt and freshly ground Black Pepper  
2 Each Yellow Onions, large, diced  
3 Tablespoons Garlic, chopped  
¼ Cup Tomato Paste

¼ Cup Flour (*Rice or Garbanzo Bean Flour can be substituted*)  
2 Cups Dry Red Wine  
1 Cup Balsamic Vinegar  
3 Cups Beef Broth  
1 Pound Carrots, 1 inch pieces  
1 Tablespoon Rosemary, fresh, minced  
1 Pound Pearl Onions  
2 Ounces Butter  
12 Ounces Mushrooms, Cremini or Button, quartered

### METHOD

1. Preheat the oven to 300° F.
2. Heat the olive oil in a large Dutch oven over medium heat. Add the bacon and continue cooking until the bacon is lightly browned. Remove the bacon and reserve, leaving the bacon fat behind.
3. Season the beef liberally with salt and pepper. Increase the heat to high add the meat to the oil and sear the beef, turning to brown on all sides.
4. Remove the seared meat and cook the remaining beef using the same method. Reserve.
5. Once all the beef is browned and set aside, add the onions and garlic to the pan and cook for 5 minutes or until translucent.
6. Add the tomato paste and cook for an additional 5 minutes.
7. Add the flour and stir well to combine.
8. Add the wine and balsamic vinegar while whisking continuously to prevent lumps. Add the beef broth while continuing to whisk.
9. Add the bacon, beef, carrots and rosemary to the wine mixture and increase the heat to high and bring to the boil then immediately reduce the heat to a simmer.
10. Cover and place the pot in the oven. Continue to cook for 2 hours or until the meat is tender.
11. Meanwhile, melt the butter in a sauté pan over medium high heat without browning. Add the mushrooms and cook for 10 minutes. Reserve.
12. Remove the beef mixture from the oven and add the pearl onions and mushrooms. Return the pot to the oven and continue to cook for 30 minutes or until the meat is tender and the vegetables are cooked.
13. Adjust the seasoning with salt and pepper.
14. Serve over risotto, polenta or mashed potatoes.