Beef Bourguignon

FOODSERVICE

SERVING SIZE: **24**

Ingredients

In This Recipe

- 5 pounds Diced Beef Chuck Roast
- 2 tablespoons Salt
- 2 teaspoons Black Pepper
- 1 teaspoon Cayenne Pepper
- 1 teaspoon Dried Rosemary
- 4 fluid ounces Water
- 3 cups Diced Onion
- 1 1/2 cups Baby Carrots
- 1 1/2 cups Celery, Sliced
- 8 ounces Baby Portobello Mushrooms
- 2 tablespoons Minced Garlic
- 1/2 cup All-Purpose Flour
- 3 each Tyme, Springs
- 1 1/8 pint Pinot Noir Red Wine
- 5 1/4 cups **Furmano's Diced Tomatoes**
- 1 1/8 pint Beef Broth

Preparation

1. Combine Salt, Black Pepper, Cayenne Pepper, and Dried Rosemary in a small container.
2. Toss Diced Chuck Roast with the blended dried spices. Allow it to coat on all sides and rest for 30 minutes.
3. Preheat oven to 325*
4. In a large roasting pan placed on a burner (or two) over medium high heat, add Olive Oil.
5. Add Onion, Carrots, and Celery. Saute until translucent.
6. Add Chuck Roast and sear on all sides. Add Portobello Mushrooms and Garlic. Saute for 2 minutes.
7. Add Flour. Cook for 5 minutes while stirring.
8. Add Pinot Noir, be sure to scrape up any bits found left on the bottom of the pan. Then, add Furmano's Diced Tomatoes and Beef Broth. Stir, cover, and place in oven for 4 hours or until beef becomes fork tender. Serve with Pasta or Rice.

Copyright 2024 Furmano's. All Rights Reserved.