



Hartland Farm Wagyu Irish Boeuf Bourguignon

This is a two-day preparation

Day 1 : Preheat Oven to 400°F

- 1 LB. Bacon
- 3 LBS. Hartland Farm Chocolate-Fed Chuck Eye Roast, cut into 1 to 2-inch cubes
- 1 1-LB. Bag of Baby-Cut Carrots
- 3 Medium-Sized Yukon Gold Potatoes, skin-on and diced
- 1 Large Red Onion, Chopped
- Salt and Pepper to taste
- ½ Cup Extra Virgin Olive Oil – you may not need all of it
- 2 TBS. All-Purpose flour
- 2 Cups Red Wine (Burgundy or Chianti)
- 1 Bottle or Can of Guinness Stout (This is the Irish part)
- 2 Cups Beef Bone Broth
- 2 Tsp. Better-Than-Bouillon Beef Flavoring
- 1 TBS. Tomato Paste
- 2-3 TBS. Minced Garlic
- 1 Sprig Fresh Thyme
- 1 Bay Leaf
- 1 LB. Button Mushrooms, sliced

Cut the bacon slices into ½-inch pieces. Fry in a Dutch Oven. Remove crispy bacon pieces with a slotted spoon to a side plate, retaining bacon grease in the Dutch Oven.

Dry cubes of beef with paper towels so that all sides are dry. Adding olive oil as needed, brown beef pieces a few at a time in the bacon grease removing browned beef pieces to a side plate.

Sauté carrots in oil until softened slightly. Add potatoes and onions to pot and sauté until the onions are translucent.

As the name implies, this is not your classic Boeuf Bourguignon. We've strayed into the convenience aisles at the market for baby carrots, bone broth, and other beef flavorings. The Guinness Stout will compliment the lovely chocolate notes of our Wagyu. Add a polenta side dish and a crusty, buttery loaf of bread to round out the menu.

Actually, add a simple green salad and – Dinner Party!!!

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Return bacon and beef to the Dutch Oven and toss with carrots, potatoes, and onions. Season with salt and pepper. Sprinkle flour and toss again until all is coated evenly.

Mix red wine, Guinness, beef broth, bouillon ,and tomato paste together in a mixing bowl and combine thoroughly. Add garlic to liquid and stir.

Add broth mixture to pot with beef and vegetables and stir. Add a sprig of thyme and Bay leaf to pot. Bring to boil on stove and turn off heat. ***(Please note, we're saving the mushrooms to add tomorrow.)*** Cover pot and place in preheated 400° oven for 1 hour. Then reduce heat to 180° and braise for an additional 3 hours.

Remove pot from oven and let cool. Then refrigerate overnight.

Next day, remove lid and scrape the solidified oils and fat off the top and discard. Place the Dutch Oven back in oven and heat at 200 degrees stirring occasionally for 2 hours. Stir in sliced mushrooms and cook for another hour. Then serve to loved ones.

At our place, we serve this with polenta and a crusty buttered bread. (If Focaccia springs to mind, we've got a recipe for you -- [Click Here](#))