

Classic Daube

4 slices bacon, diced

3 lbs. boneless beef chuck, 2" chunks

2 1/2 c. dry red wine

3 large peeled carrots, cut into 3/4" pieces

1 bag (14 oz. frozen) petite whole onions

1/2 tsp. each: thyme leaves, rosemary, summer savory leaves

2 bay leaves

1 can beef broth

1 c. frozen peas

2 1/2 Tbsp. each: cornstarch and water

In a Dutch oven, cook bacon about 5 minutes. Add beef chunks and cook until browned on all sides. Stir in wine, carrots, onions, dried herbs and bay leaves. Bring to a boil. Cover, reduce heat to simmer about 2 1/2 – 3 hours, until meat is tender when pierced. Use a slotted spoon to remove meat and vegetables from pan. Discard bay leaves and fat from pan juices. Measure pan juices. Add broth, if necessary, to have 2 cups. Return to pan; add peas and bring to a boil. Stir together cornstarch and water; add to pan, stirring until sauce thickens. Return meat and vegetables to sauce; season to taste with salt and pepper. Lovely served with parsley potatoes! Serves 6-8.

Pair with Cooper-Garrod Cabernet Sauvignon