

RECIPE Burgundian Beef Stew w/ Laurentide Pinot Noir

INGREDIENTS

1 ~3 lb English Roast room T

2T olive oil

2T butter

1 red onion, sliced

4 carrots, halved

4 red potatoes, quartered

1 c beef or vegetable broth

1 c Pinot Noir

sprig fresh thyme

sea salt & cracked pepper

DIRECTIONS

1. Preheat oven 325 degrees.

2. In large cast iron skillet with a tight fitting lid, heat olive oil and butter until frothy on medium high heat. Season roast with salt and pepper and brown both sides. Remove, cover with foil and keep warm.

3. Season all the vegetables and saute briefly ~ 5 minutes.

4. Add the Laurentide Pinot Noir and beef broth. Bring to a simmer.

5. Place browned roast on top of simmering liquid and vegetables. Cover with lid.

6. Carefully place in oven for ~2-3 hours. Check liquid level hourly and add more wine if needed. Remove when meat is fork tender.

7. Serve family style with skillet on table. Garnish with thyme.

8. Pair with our Burgundian style Laurentide Pinot Noir!

Serves 4