

French Rustic Beef and Mushroom Stew - Classic Ragoût Comfort

Rustic French Beef & Mushroom Stew



TIME
6-8 min

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INGREDIENTS

For the Stew:

- 3 lbs beef chuck, cut into 2-inch cubes
- 6 slices bacon, chopped
- 1 large onion, finely diced
- 3 carrots, sliced
- 2 cloves garlic, minced
- 1 lb mushrooms, quartered
- 2 cups beef broth
- ... cup all-purpose flour
- 2 tbsp tomato paste
- 3 tbsp olive oil
- 1 bouquet garni (thyme, bay leaves, parsley tied together or wrapped in cheesecloth)
- Salt and pepper, to taste

DIRECTIONS

1. **Brown the Bacon and Beef:** Heat olive oil in a large Dutch oven over medium heat.
2. Add chopped bacon and cook until crisp. Remove with a slotted spoon.
3. Season beef with salt and pepper. Brown the beef in batches, searing each piece well. Set aside with the bacon.
4. **SautØ the Aromatics:** In the same pot, add onion, carrots, and garlic. SautØ until onions are translucent.
5. Sprinkle in the flour and stir well to coat the vegetables and deglaze the pot.
6. **Build the Stew Base:** Stir in the tomato paste, then return the beef and bacon to the pot.
7. Add the bouquet garni and pour in beef broth. Bring to a simmer, then reduce heat to low and cover.
8. Cook for about 2 hours, stirring occasionally.
9. **SautØ and Add the Mushrooms:** In a separate pan, heat a bit of olive oil. SautØ mushrooms until golden brown (about 6-8 minutes).
10. Add cooked mushrooms to the stew during the last 30 minutes of simmering.

TIPS FOR SUCCESS

Brown in batches: Don't crowd the pan-searing develops flavor.

Flour trick: Coating veggies in flour before adding broth helps naturally thicken the stew.

Add wine (optional): Deglaze with $\frac{1}{2}$ cup dry red wine before adding broth for richer depth.

Make ahead: The flavor improves on day two-perfect for next-day leftovers.

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