

## The Ultimate Comfort: Braised Beef in Rich Sauce with Creamy Homemade PurØe

Slow braising makes the beef tender and juicy



BRAISED BEEF IN SAUCE WITH  
HOMEMADE PURØE

You Will Need

1 onion  
2 cloves of garlic  
2 carrots  
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**TIME**  
**20 min**

**METHOD**  
**Slow cooker**

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**SAVE**  
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### INGREDIENTS

You'll Need (Serves 4-6 | Prep Time: 20 minutes |  
Cook Time: 3 hours)

For the Homemade PurØe: 2 pounds potatoes (Yukon  
Gold or Russets), peeled and cut into chunks 4  
tablespoons unsalted butter 1/2 cup heavy cream (or  
milk) Salt and pepper, to taste How I Make Braised  
Beef in Sauce with Homemade PurØe (:

### DIRECTIONS

1. Step-by-: Step)
2. Brown the : Beef
3. I start by seasoning the beef chunks generously with salt and pepper. I heat olive oil in a large Dutch oven over medium-high heat and sear the beef on all sides until beautifully browned. I remove the beef and set it aside.
4. Build the : Flavor
5. In the same pot, I add the onions, garlic, carrots, and celery, sautØing until softened and fragrant. I stir in the tomato paste and cook for another minute to deepen the flavor.
6. Deglaze and : Braise
7. I pour in the red wine, scraping up all those delicious brown bits from the bottom of the pot. Then, I add the beef broth, Worcestershire sauce, bay leaves, thyme, and rosemary. The beef goes back into the pot, and I cover it with the lid. I let it simmer on low for
8. 5 to 3 hours until the beef is fork-tender and the sauce has thickened.
9. Make the : PurØe
10. About 30 minutes before the beef is done, I boil the potatoes until soft, drain them, and mash with butter, cream, salt, and pepper until smooth and creamy.
11. Finish and : Serve
12. I remove the bay leaves from the beef, taste the sauce, and adjust seasoning if needed. I spoon the beef and sauce over a generous helping of the purØe, garnish with a bit of fresh parsley, and serve immediately.

13. My Favorite : Tips for Perfect Braised Beef
14. Brown the beef well:
15. That crust builds big flavor in the sauce.
16. Don't rush the braising:
17. Low and slow makes the meat tender and the sauce rich.
18. Use wine if you can:
19. It adds depth, but you can substitute with broth if preferred.
20. Skim excess fat:
21. If there's too much fat on the surface, I spoon it off for a cleaner sauce.
22. Make a day ahead:
23. The flavors intensify after resting overnight.
24. What I : Serve with Braised Beef and PurØe
25. This dish is complete on its own, but I like to add:

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/the-ultimate-comfort-braised-beef-in-rich-sauce-with-creamy-homemade-puree/>