

This Beef Bourguignon Is My Favorite Way to Slow-Cook a Cozy Weekend Into Something Unforgettable

When it comes to slow-cooked meals that truly feel like an event,



OVEN
325°F

TIME
20 mins

METHOD
Slow cooker

PRINT
Recipe Card

INGREDIENTS

2 pounds beef stew meat (chuck roast works beautifully), cut into 1.5-inch cubes
... cup all-purpose flour
1 tsp kosher salt
‰ tsp coarse ground black pepper
4 tbsp unsalted butter
12 oz frozen pearl onions (no need to thaw)
2 carrots, peeled and cut into 2-inch chunks
2 cloves garlic, minced
1 bay leaf
1 tsp fresh thyme leaves (or ‰ tsp dried)
8 oz brown mushrooms, halved or quartered

DIRECTIONS

1. Step 1: Preheat the Oven: I preheat the oven to 325°F (165°C). This gives us the low, even heat we need for a long, slow cook that transforms everything into fork-tender perfection.
2. Step 2: Brown the Beef: In a large mixing bowl, I toss the stew meat with flour, salt, and pepper until well coated. This step helps the beef get that delicious crust and also thickens the sauce later.
3. I melt 4 tablespoons of butter in a : Dutch oven over medium-high heat. Once hot, I add the beef in batches, making sure not to crowd the pot. Each side gets about 4-5 minutes, just until golden brown. Then I transfer the seared meat to a plate.
4. Step 3: SautØ the Vegetables: In the same pot (without wiping it down!), I toss in the pearl onions and carrots. I sautØ them for about 4-5 minutes, just until they pick up some color.
5. Next, I add the minced garlic and give everything a stir, scraping up the browned bits from the bottom-that's where the flavor lives.
6. Step 4: Build the Stew: I return the seared beef (and all its juices) to the pot, nestle in the bay leaf and sprinkle in the thyme. I don't add broth or wine in this recipe-it's a dry roast-style bourguignon that develops a deeply concentrated flavor thanks to the slow oven time and the moisture released from the meat and vegetables.
7. I cover the : Dutch oven with its lid and transfer it to the oven to cook for 2 hours.

8. **Step 5: Add the Mushrooms:** After two hours, I remove the pot and stir in the mushrooms. Back into the oven it goes, uncovered or loosely covered (your call depending on how much you want the sauce to reduce), for another hour.
9. The mushrooms soak up all that meaty richness and add a deep, earthy contrast to the sweetness of the carrots and onions.

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

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