

FEBRUARY



RECIPES

2023 Mr. Big Petite Sirah  
PAIRED WITH  
Beef Bourguignon

## INGREDIENTS

- 2 tbsp olive oil
- 3 Lbs. Chuck Roast, Cut into Bite-Sized Cubes
- 1 Cup of Mr. Big
- 4 Medium Carrots, Sliced
- 8 Oz. Cremini Mushrooms, Halved
- 1 Cup Pearl Onions or Chopped Yellow Onions
- 3 Cups Beef Broth
- 4 Garlic Cloves, Minced
- 2 Tsp. Herbs de Provence
- Salt and Pepper to Taste

## DIRECTIONS

### STEP 1:

Chop chuck roast into cubes and season with salt and pepper. Wash all vegetables thoroughly.

### STEP 2:

In a large Dutch oven, heat olive oil over medium-high heat. Sear beef cubes in batches until browned on all sides; remove from pot. Add carrots, mushrooms, onions, and garlic to the pot; sauté until softened.

### STEP 3:

Deglaze with red wine, scraping up any browned bits from the bottom. Simmer for about five minutes.

### STEP 4:

Return beef to the pot, add beef broth and Herbs de Provence. Bring to a gentle boil, then reduce heat and cover. Simmer for approximately two hours or until meat is tender.

*Alexandria Nicole Cellars*