

Beef Carbonnade

Ingredients

	7 svgs
Beef Chuck, well-marbled	2.5 lb
Slab Bacon	2 slices
Salt	0.5 tsp
Pepper, Black	0.5 tsp
Garlic, minced	1 clove
Onion, thinly sliced	5 c (1.5 lb)
Flour, all-purpose	3 T
Vinegar, White wine	2 tsp
Sugar, granulated	0.5 tsp
Thyme, dried	0.5 tsp
Broth, beef	10.5 oz can
Beer, light	12 oz can
Bay leaf	1
Egg noodles, medium	12 oz pkg



Directions

- Preheat oven to 325 degrees.
- Lightly trim beef and cut into one-inch cubes.
- Cook bacon slices in a large Dutch oven over medium-high heat until crisp; remove bacon with a slotted spoon, reserving drippings in pan.
- Set bacon aside.
- Add beef, salt, and pepper to drippings in pan; cook 5 minutes, browning beef well on all sides. Add garlic; cook 30 seconds.
- Remove beef from pan with a slotted spoon; set aside.
- Add sliced onion to pan; cover and cook over medium heat 10 minutes, stirring occasionally.
- Put flour into a small bowl and add some of the pan liquid to form a rue. Stir into pan and cook 2 minutes.
- Add vinegar and the next 5 ingredients (vinegar through bay leaf), and bring to a boil.
- Return bacon and beef to pan. Cover and bake at 325 degrees for 2 hours or until beef is tender, and discard the bay leaf.
- Reheat sauce.
- Cook noodles according to package directions.

Serving size: 1 cup beef mixture and 1 cup noodles.