

from the kitchen of Alexis Baking Company

Beef Daube

Yield: Serves 6

- 3 1/2 lbs. of beef stew meat
- 1 1/2 cups red or white wine
- 1/4 cup brandy or gin
- 2 Tablespoons olive oil
- 2 Teaspoons salt
- 1/4 tsp pepper
- 1/2 tsp thyme or sage
- 1 crumbled bay leaf
- 2 cloves smashed garlic
- 2 cups sliced onions
- 2 cups thinly sliced carrots
- (the above are all the ingredients for the marinade)
- 1/2 pound bacon - uncooked
- (cut the strips of bacon in pieces about 2 inches long)
- 1 1/2 cups sliced mushrooms
- 2 1/2 cups chopped canned Marzano tomatoes

Place the beef pieces in a bowl with all the marinade ingredients and cover for at least 3 hours (we do this overnight)

In the morning take the beef out of the marinade and drain it (SAVE the marinade!)

Preheat the oven to 325 degrees.

In a 5 to 6 quart fireproof casserole line the bottom with 3-4 strips of bacon. Strew a handful of the marinade vegetables, mushrooms and tomatoes over them. Piece by piece roll the beef in flour and shake off excess. Place closely together in a layer over the vegetables. Cover with a few strips of bacon, and continue with layers of vegetables, beef, and bacon. End with a layer of vegetables and two or three strips of bacon.

Pour the wine from the marinade and enough stock (beef stock or bouillon) almost to cover the contents of the casserole.

Bring to a simmer on the top of the stove, cover and set in the lower third of your oven. Let it simmer slowly in the oven for 3-4 hours until the meat is tender....when a fork pierces it easily it's done!

You can prepare this ahead a day or so...which if you do, you can then skim the fat off before you reheat it to serve.

And, you can serve it with mashed potatoes or noodles or rice or whatever.