



FAMILY MEALS

beef stew

5½ lb. chuck-eye roast, cut into 1" cubes
Salt and freshly ground pepper, to taste
4 oz. pancetta, cut into small dice
2 Tbs. olive oil
2 yellow onions, coarsely chopped
4 carrots, peeled and cut into ½" rounds
3 garlic cloves, minced
1½ tsp. chopped fresh thyme
2 bay leaves
¼ cup all-purpose flour
1 cup full-bodied red wine
2 cups beef stock
1 Tbs. veal demi-glace

Buttered parsleyed noodles for serving

Minced fresh flat-leaf parsley for garnish

Season beef generously with salt and pepper. In large Dutch oven over medium heat, cook pancetta 5–7 minutes. Using slotted spoon, transfer to paper towel-lined plate.

Increase heat to medium-high. Brown beef in batches, 3–5 minutes per batch. Transfer to bowl. Reduce heat to medium; warm oil. Sauté onions and carrots 5–7 minutes. Add garlic, thyme and bay leaves; sauté 30 seconds. Stir in flour; cook 1–2 minutes. Add wine, stirring to scrape up browned bits. Add stock, demi-glace and pancetta; bring to simmer. Add beef, reduce heat to low, cover and simmer until tender, 2–2½ hours. Serve over noodles. Garnish with parsley. Serves 8–10.