



## 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.