

Beef Bourguignon

Ingredients

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| 1 T Olive Oil | 6 Bacon Slices (chopped) |
| 3 lb Chuck Beef (cut into 2-inch pieces) | pieces) |
| 1 c Red Wine | 2 c Beef Broth |
| 1/2 c Tomato Sauce | 1 t Beef Bouillon Paste |
| 1/4 c Flour | 2 Carrots (cut into 2-inch pieces) |
| 1 Onion (chopped) | 6 clv Garlic (minced) |
| 2 T Thyme (chopped) | 1 lb Baby Potatoes |
| 2 t Salt | 1/2 t Ground Black Pepper |
| 1/2 c Parsley (chopped) | 8 oz Cremini Mushrooms (sliced) |

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Instructions

1. Set Instant Pot to "Saute" function on high. Drizzle olive oil and add bacon. Cook until bacon is crisp then use a slotted spoon to transfer onto a paper-towel lined dish and set aside.
2. Add half of beef and sear on all sides rotating every couple minutes then transfer to a bowl. Repeat with next half of beef.
3. Add red wine then scrap the pot of all the bits. Let simmer for 5 minutes. Slowly add beef broth, tomato sauce, and bouillon. Slowly whisk in the flour.
4. Add bacon, carrots, onions, garlic, thyme, potatoes, mushrooms, salt, and pepper and stir well. Place the lid on top and turn the nozzle to "sealing." Turn off Instant Pot then press "Manual" on high for 45 minutes.
5. After the timer ends, wait 10 minutes then do a quick release of the pressure. Remove the lid then press "Saute" on high for 10 minutes. Give it a stir and check seasonings. Add parsley and stir then turn off and serve immediately. You may serve with a side of mashed potatoes or on top of extra wide noodles.