



TUSCAN BEEF



SERVES

10



METHOD

OVEN



HOURS

4



DIFFICULTY

5/10

INGREDIENTS

- 6** pounds boneless beef chuck roast, cut into 2-inch chunks
- 2** tablespoons black pepper, ground
- 1** tablespoon kosher salt
- 1** large yellow onion , thinly sliced
- 15** garlic cloves, peeled
- 3** tablespoons tomato paste
- 3** sprigs fresh rosemary
- 1** tablespoon minced rosemary
- 2** cups dry red wine

Preheat the oven to 325°F with a rack placed in the lower third of the oven.

Place the beef in a large bowl and sprinkle with the black pepper and kosher salt. Heat the olive oil in a large Dutch oven with a lid over medium heat. Add the onion and whole garlic cloves and cook, stirring, until the onion is soft and translucent and beginning to brown. Stir in the tomato paste and cook until it is fragrant and begins to brown. Nestle the beef in the onion and garlic mixture with the rosemary sprigs. Cover tightly with a lid and place in the oven. Cook for 2 hours.

Remove from the oven, stir, and uncover the pot to continue cooking for 1 to 1½ hours or until the beef is fork tender and is easily pierced. Transfer the meat to a large bowl. Place a strainer over a medium bowl. Pour the meat juices into the strainer and press on the solids to extract all of the liquid. Discard the solids.

Pour the wine into the dutch oven and bring to a boil over medium-high heat. Reduce to medium and scrape up any browned bits from the pot. Cook until the wine is syrupy and reduced to 1 cup. Skim the fat from the reserved meat juices and pour into the pot. Bring to a simmer and cook stirring occasionally, until thickened and the sauce coats the back of a spoon.

Return the beef to the pot, and add minced rosemary. Stir gently as the meat reheats in the sauce. Add more pepper and taste season with more salt to taste. Serve with creamy polenta, mashed potatoes, or pappardelle egg noodles.



GRILLED BEEF SKIRT STEAK

WITH ONION MARINADE



SERVES

4



METHOD

GRILL



MINUTES

30



DIFFICULTY

2/10

INGREDIENTS

ONION MARINADE

- 1/2 medium yellow onion, chopped
- 1 garlic clove, peeled
- 1/4 cup extra-virgin olive oil
- 1 tablespoons water

SKIRT STEAK

- 2 pounds skirt steak
- 1 teaspoon kosher salt
- 1/4 teaspoon black pepper, ground
- 1 tablespoon extra-virgin olive oil
- Smoked sea salt, for finishing**
- Chimichurri, for serving (optional)**

Combine the onion, garlic, 1/4 cup of the oil, and water in a blender; blend until smooth. Put the skirt steak in a large resealable plastic bag or baking dish and pour in the onion mixture, coating both sides. Cover or wrap the meat well so the onion scent does not permeate your refrigerator; chill for at least 4 hours and up to 24 hours.

Prepare a grill to medium-high heat.

Remove the steak from the marinade and season both sides with the kosher salt and pepper. Transfer the meat to the grill and let cook until one side is well seared, 3 minutes. Flip and cook for 2 minutes more, for rare to medium-rare. At this point, remove the steak from the grill and let rest for 2 minutes to allow the carryover heat to give it a more even doneness. Finally, return the steak to the grill and cook for 1 minute more per side (this guarantees this thin cut of steak will be served hot). Remove the skirt steak from the grill and let rest 1 to 2 minutes before slicing and serving.

Cut each steak with the grain into three sections. Turn each piece to slice against the grain at a 45-degree angle. Slice into 1/4-inch pieces on a slight bias against the grain. You should get about 5 slices per cut piece, about 15 slices total. Transfer the meat to a warmed plate. Garnish with the remaining 1 tablespoon oil and smoked sea salt and serve with the chimichurri.



COQ AU VIN



SERVES

3



METHOD

OVEN



MINUTES

90



DIFFICULTY

3/10

INGREDIENTS

2 tablespoons extra-virgin olive oil
 4 ounces thick cut bacon, diced
 1 4-pound chicken, cut in 8ths
Kosher salt and freshly ground black pepper
 1/2 pound carrots, cut diagonally in 1-inch pieces
 1 yellow onion, sliced
 1 teaspoon garlic, chopped
 1/4 cup Cognac
 1/2 bottle (375 ml) dry red wine
 1 cup chicken stock
 10 fresh thyme sprigs
 2 tablespoons unsalted butter, at room temperature, divided
 1 1/2 tablespoons all-purpose flour
 1/2 pound pearl onions, peeled
 1/2 pound cremini mushrooms, stems removed and thickly sliced

Preheat the oven to 250°F. Heat the olive oil in a large Dutch oven. Add the bacon and cook over medium heat until lightly browned. Remove the bacon to a plate with a slotted spoon.

Meanwhile, lay the chicken out on paper towels and pat dry. Liberally sprinkle the chicken on both sides with salt and pepper. When the bacon is removed, brown the chicken pieces in batches in a single layer, turning to brown evenly. Remove the chicken to the plate with the bacon and continue to brown until all the chicken is done. Set aside.

Add the carrots, onions, 2 teaspoons salt, and 1 teaspoon pepper to the pan and cook over medium heat, stirring occasionally, until the onions are lightly browned. Add the garlic and cook for 1 more minute. Add the Cognac and put the bacon, chicken, and any juices that collected on the plate into the pot. Add the wine, chicken stock, and thyme and bring to a simmer. Cover the pot with a tight fitting lid and place in the oven for 30 to 40 minutes, until the chicken is just not pink. Remove from the oven and place on top of the stove.

Mash 1 tablespoon of butter and the flour together and stir into the stew. Add the pearl onions. In a medium saute pan, add the remaining 1 tablespoon of butter and cook the mushrooms over medium-low heat for 5 to 10 minutes, until browned. Add to the stew. Bring the stew to a simmer and cook for another 10 minutes. Season to taste. Serve hot.