



SIX SIGMA RANCH

~ BRAISED BEEF BURGUNDY ~

an Ahlmann Family Recipe

Low and slow cooked, this dish is thick with flavor and pairs particularly well with the Six Sigma Cuvée.

Serves 4-6

Ingredients:

- 2 lbs. beef, cut into 2-inch cubes
- 2 Tbs. olive oil
- 12 shallots, sliced
- ¼ lb. bacon, cut into strips
- 1 ½ cups red wine
- ½ cup beef broth
- 12 oz. smoked sausages (*example: Lit'l Smokies*)
- ½ lb. carrots, peeled and sliced
- 1 thyme sprig
- 1 bay leaf
- 2 garlic cloves, crushed or cut into thin slices
- Salt and fresh ground pepper
- 2 - 4 Tbs. corn starch dissolved in ½ cup water (*optional*)

Preheat the oven to 275°F.

Heat olive oil in a large pot, add beef and stir until brown. Remove beef from the pot and set aside. Cook shallots and bacon in olive oil over medium heat until bacon is crisp and shallots lightly browned. Add wine and broth and bring to a boil. Return beef to mixture. Add sausages, carrots, thyme, bay leaf, garlic, salt and pepper to taste.

If pot is not oven-safe, transfer the mixture to an oven-safe dish. Cover and braise in the oven about 3 hours or until beef is tender. Remove lid and braise for another 15 minutes. Remove bay leaf and thyme. If preferred, thicken with corn starch. Serve over rice.