

Chef from the Hood Recipes



Chef:
Chef Dan Berman, Pacific Market's Culinary Director

Restaurant:
Pacific Markets

Recipe:
Chef Dan Berman's Beef Burgundy
with Horseradish Sour Cream and Toasted Peasant Bread



Chef Dan Berman's Beef Burgundy Serves 4 to 6

1/4 cup extra-virgin olive oil, for frying, plus more to drizzle
3 tablespoons butter (Clover)
2 cups all-purpose flour (King Arthur)
2 to 3 pounds beef chuck shoulder roast, cut into 2-inch pieces (this cut is also called chuck shoulder pot roast and chuck roast boneless)
sea salt (Sea Star) & freshly ground black pepper
1 bottle good quality dry red wine (Burgundy or Pacific Palate Paradiso)
8 fresh thyme sprigs
6 garlic cloves, smashed

1 orange, zest removed in 3 (1-inch) strips
1/4 teaspoon ground cloves (Morton Bassett)
2 bay leaves (Morton Bassett)
2 1/2 cups beef stock (Imagine)
9 small new potatoes, scrubbed clean and cut in half
1/2 pound carrots, peeled and sliced
2 cups (or a large handful) frozen pearl onions (Our Pantry)
1 pound white mushrooms, cut in half
1/2 pound garden peas frozen (Cascadian Farms) or fresh
fresh flat-leaf parsley, chopped, for garnish
Horseradish Sour Cream, recipe follows, for garnish

Heat oil and butter in a large heavy-bottomed saucepan or Dutch oven placed on medium-high heat. While it's heating, arrange flour on a large dish. Season cubed beef with some salt and freshly ground black pepper and then toss in flour to coat. Shake off excess flour and add the beef chunks in a single layer to the hot pan. Do not crowd pan, instead work in batches. Turn meat as it cooks to brown all sides. As all meat browns, remove it to a plate and reserve.

Add wine to drippings in the pan and scrape the pan with a wooden spoon, loosening all the tasty bits as wine heats up. Once it simmers, add the browned meat, thyme, smashed garlic, orange zest strips, ground cloves, bay leaves and beef stock. Add freshly ground black pepper and salt to taste. Bring the mixture up to a boil and then reduce the heat to a simmer. Cook uncovered until liquids start to thicken, about 15 to 20 minutes. Cover and cook on low heat for 2 hours.

After 2 hours add halved potatoes, sliced carrots, pearl onions and mushrooms, along with a pinch of sugar to balance out the acid from the red wine. Turn the heat up slightly and simmer, uncovered, for 30 minutes more, until the vegetables and meat are tender. Add peas (fresh or frozen) during the last minute of cooking. Taste, adding more salt/pepper if needed. Remove thyme sprigs. To serve, place stew in a soup bowl, garnish with parsley, drizzle with olive oil and add a dollop of Horseradish Sour Cream.

Horseradish Sour Cream

1 cup sour cream (Clover)
1 tablespoon prepared horseradish (McCormick)
salt and pepper
olive oil (Asti)
fresh chives, chopped as garnish

Combine sour cream, prepared horseradish and a drizzle of olive oil in a small bowl and mix until thoroughly combined. Season with salt and pepper. Add a dollop of the mixture on top of the stew and garnish with chopped chives.

Toasted Peasant Bread

1 loaf peasant bread, sliced into
1/2-inch pieces (La Brea Italian rounds)
extra-virgin olive oil (Asti)
4 garlic cloves, halved
chopped parsley leaves

Preheat the oven to 500 degrees F. Put a sheet pan in the oven so that it gets good and hot. Place the bread slices on the hot sheet pan and drizzle with extravirgin olive oil. Bake 5 minutes or until nicely toasted. Rub hot bread slices with garlic cloves, and discard garlic. Sprinkle with parsley and serve.