

Red-Wine Braised Beef over Creamy Polenta

Fork-tender beef, glossy red-wine jus, Parmesan polenta, and chives.



PREP 25 min

COOK 3 hr

SERVES 4-6

WHAT YOU'LL NEED

- 3 lb boneless beef chuck
- Onion, carrot, celery & garlic
- 2 tbsp tomato paste
- 2 cups dry red wine
- 3 cups beef stock
- Thyme, rosemary & bay leaves
- 1 cup polenta
- Butter, Parmesan & fresh chives

THE APPROACH

- 01 Sear seasoned beef in batches until deeply browned.
- 02 Caramelize the vegetables, then cook tomato paste until brick red. Deglaze with wine and reduce by half.
- 03 Add stock, herbs, and beef; cover and braise at 325°F until fork-tender.
- 04 Reduce the strained braising liquid until glossy. Serve the beef and sauce over buttery Parmesan polenta.

This recipe began as a reconstruction from the finished plate and can be refined with the original cook notes.