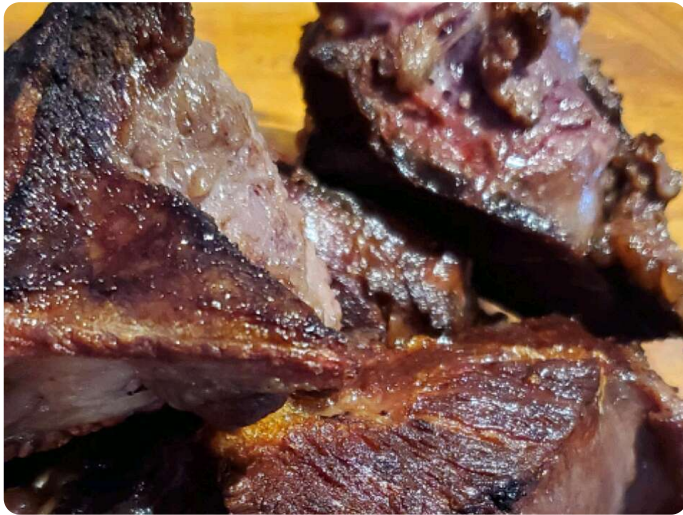




Braised Beef Cheeks

Jacob · 28/09/2024



Prep Time

5 hrs 50 mins

Difficult

Medium

Servings

10

Description

This has been a hit with everyone that has tried it

Ingredients

- - 2 tablespoons olive oil - 5 pounds trimmed beef cheeks - 1 large onion
- diced small - 1 carrot
- diced small - 4 cloves garlic
- minced - 4 cups beef stock - 1 cup red wine - ? cup dried porcini mushrooms - 2 cubes beef bouillon - 1 teaspoon dried thyme - 2 bay leaves

Instructions

1. Preheat oven to 275 degrees F (135 degrees C). Heat olive oil in a large Dutch oven over medium-high heat. Add beef in batches and cook until browned
2. about 4 minutes per side. Add onion and carrot; cook until tender
3. about 20 minutes. Stir in garlic and cook until fragrant
4. about 2 minutes. Pour beef stock and wine into the Dutch oven; bring to a boil. Stir in porcini mushrooms
5. bouillon cubes
6. thyme
7. and bay leaves. Lay a piece of parchment paper over the surface. Cover with a tight lid. Bake in the preheated oven until beef is very tender
8. 5 to 6 hours. Transfer beef to a plate. Discard bay leaves. Blend cooking liquid with an immersion blender to make a smooth sauce. Serve beef with sauce. Recipe Tip Use the leaves from three sprigs of fresh thyme for the dried thyme if preferred.