

**WINE BRAISED BEEF WITH HUCKLEBERRIES AND PINE NUTS,
ORANGE GREMOLATA
By Brent McCann of Spokane, WA**

Ingredients:

Beef:

5 slices of bacon
2 pounds beef chuck, cut into 1-inch pieces
1/2 teaspoon kosher salt
1/4 teaspoon freshly ground pepper
1/4 cup flour
1 sweet onion, quartered
1 carrot, quartered
1 stalk celery, quartered
1/4 cup cognac or brandy
1 bottle Redwood Creek Merlot
1 1/2 cups beef broth
1 cup huckleberries or blueberries

1 bay leaf
1 tablespoon dried thyme
1 tablespoon brown sugar

Huckleberry sauce:

1 cup huckleberries or blueberries
1 tablespoon brown sugar
1/4 cup Redwood Creek Merlot

Gremolata:

1/4 cup Italian parsley, finely chopped
1/4 cup pine nuts
Zest from 1/2 orange

Materials:

12" 6 or 8-quart cast iron camp style Dutch ovens
2 6" or 8" cast iron skillets, well seasoned
Dutch oven lid lifter
Dutch oven lid stand
Grate to go over charcoal
Oven mitts
Tongs (2 pairs)
Large spoon
Slotted spoon
Chef's knife

Spatula
1 gallon plastic freezer bags (6)
Plate or dish
Cutting board
Dishes for the finished sauce and Gremolata
Plastic Wrap
Kitchen towels
Plating dishes
Paring knife
Zester

Preparation:

Beef:

1. Begin by rendering the bacon slices in a Dutch oven over medium heat. Remove from heat once fat is completely rendered. Keep the bacon fat in the Dutch oven.
2. Season the beef with salt and pepper and place in a plastic bag filled with flour. Shake the bag to coat the meat.
3. Remove the beef from the bag and shake off all excess flour. Take the meat and brown it in the bacon fat on all sides. This can be done in batches if the pieces are too large. Make sure not to crowd the pan. Once all the meat is browned, remove the beef and set it aside.
4. In the same Dutch oven, add onions, carrots and celery and brown on all sides.
5. Add the cognac or brandy and deglaze the Dutch oven. Scrape up the browned bits of food at the bottom until the mixture is reduced to a syrup.
6. Place the beef back into the Dutch oven, adding in any of the accumulated juices, followed by the wine, beef broth, berries, bay leaf, thyme and brown sugar. Bring to a low boil and cover. Reduce heat and let simmer for 90 minutes.
7. Prepare huckleberry sauce and Gremolata while beef is simmering.

8. Once the beef has braised for 90 minutes, remove the lid and discard the onions, carrots, celery, bay leaf and berries by using a slotted spoon.
9. With the lid removed, increase heat to a low boil and reduce the stock for 20 to 30 minutes or until the mixture coats the back of a spoon.
10. Taste for salt, pepper and brown sugar. Adjust if necessary.

Huckleberry sauce:

1. Combine huckleberries or blueberries with brown sugar and Redwood Creek Merlot in a pan over medium coals. Cook until the sauce resembles a syrup consistency. Set sauce aside.

Gremolata:

1. Toast pine nuts in a dry pan over medium coals. Combine pine nuts with parsley and orange zest. Set Gremolata aside.

To serve: Place a portion of beef and reduced sauce on a serving plate and spoon a tablespoon of huckleberry sauce over the meat. Garnish with Gremolata.

Variations: Meal can be served over cooked egg noodles or mashed potatoes.

Estimated Cook Time: 2 hours 20 minutes

Wine Pairing Varietal: Redwood Creek Merlot

