



Beef and Boar Braised in Tart Belgian Beer

Note from Chérie: This recipe is a riff on Edward Behr's recipe for Carbonade à la Gueuze (Beef Braised in Lambic). Instead of beef and Lambic, I tried a 1:1 ratio of Lambic to West Coast style IPA and a 1:1 ratio of Beef to Boar. As Edward suggests, pair alongside mashed, steamed, or boiled potatoes, and the same great quality Lambic used to braise.

Cooking time: 45 minutes active; 3 hours inactive

Serves 6-8

1 and 1/2 pounds of beef chuck

1 and 1/2 pounds of boar chuck

Roughly 2 cups of small onions

1 and 1/2 cups of a great quality Gueuze, such as one from Tilquin or Cantillon

1 and 1/2 cups of a bitter West Coast-style IPA

1 bay leaf

6-8 parsley sprigs

Salt

Olive oil, optional (if not using reserve fat)

Slice the meat into roughly 2x2 inch cubes, pat dry with a paper towel, season generously with salt, and let sit in the fridge for at least a few hours.

In a large Dutch oven, add either reserve fat or olive oil and sear the meat evenly on all sides, being careful to not crowd the pan. Once browned, set on a plate.

Slice the onions across the root and remove their external layer. Add whole to the hot pan, adding more fat if necessary, and cook for roughly 10 minutes, until they are a light golden brown.

Add the beer, meat, herbs, and a few heavy pinches of salt, and cook at a gentle simmer for about three hours, checking in about every 45 minutes to ensure the simmer is steady yet gentle, the meat is fully submerged, and the flavors are developing, adding more salt as necessary. The meat is done when it pulls easily with a fork and tastes great.

If the braising liquid is thin, scoop out the onions and meat with a slotted spoon, and bring the liquid to a boil to reduce to your desired consistency.