

NOVEMBER 2020



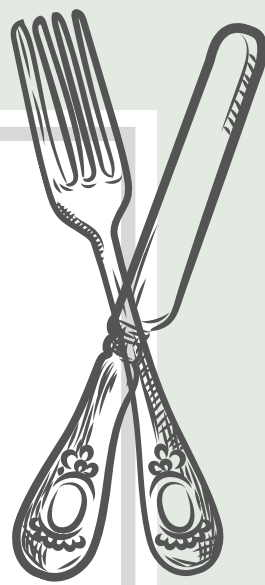
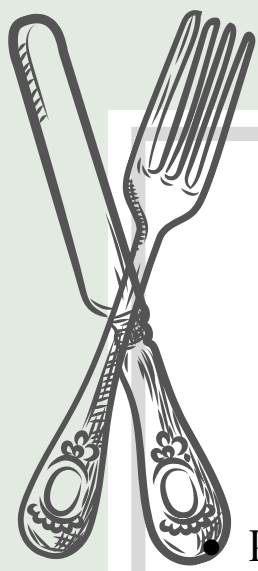
RED WINE POT ROAST

With Proprietor Reserve 2017

INGREDIENTS

- 1 (3 lb) boneless chuck roast
- 2 Tbsp olive oil
- Salt and freshly ground black pepper
- 1 large yellow onion , coarsely chopped
- 3 cloves garlic , minced
- 1 (14.5 oz) can beef broth
- 1 cup Proprietor Reserve 2017
- 2 sprigs fresh thyme
- 2 sprigs fresh rosemary
- 1 bay leaf
- 2 lbs yukon gold potatoes , cleaned then diced into 1 1/2 inch pieces
- 6 medium carrots , peeled and chopped into 1 1/2-inch pieces





INSTRUCTIONS

- Preheat oven to 275 degrees.
- Heat olive oil in a large dutch oven over medium-high heat.
- Season roast all over with salt and pepper, then add roast to pot and brown on all sides, about 2 minutes per side.
- Transfer roast to cutting board (or plate), add onions to pan and saute until they begin to brown, about 4 - 5 minutes, adding in garlic during last minute.
- Return roast to pan, pour beef broth and optional red wine over roast.
- Add thyme, rosemary and bay leaf to broth. Bring to a simmer, then cover pot with lid and transfer to oven and cook 2 hours.
- Remove from oven, add carrots and potatoes to pot and season with salt and pepper.
- Cover pot and return to oven and cook 1 - 1 1/2 hours longer until roast and veggies are tender.
- Remove roast and shred or cut into large pieces, while removing fat, then return to pot.
- Remove bay leaf and herb sprigs. Serve warm.

