

Copper Creek Ranch

Pot Roast

Ingredients

Chuck Roast
Kosher salt and coarse ground pepper
Flour
Oil
2 cups chopped carrots
2 cups chopped yellow onion
2 cups chopped celery
2 cups chopped leeks (white and light green parts)
5 large garlic cloves, crushed
2 cups red wine
2 Tbsp. brandy
1 (28-oz) can whole plum tomatoes in puree
1 cup chicken stock
1 chicken bouillon cube
3 branches fresh thyme
2 branches fresh rosemary

Directions

Pre-heat oven to 325 degrees F.

1. Pat the beef dry and season with salt and pepper. Dredge all sides and ends in flour. In a large Dutch oven, heat 2 Tbsp oil over medium heat. Add the roast and sear each side and end for 4-5 minutes per side, until nicely browned. Remove the roast to a large plate.

2. Add 2 Tbsp. oil to the Dutch oven. Add the carrots, onions, celery, leeks, garlic, 1 ½ tsp pepper and cook over medium heat for 10-15 minutes, stirring occasionally, until tender but not browned. Add the wine and brandy and bring to a boil. Add tomatoes, chicken stock, bouillon cube, 2 tsp salt, and 1 tsp pepper. Tie the thyme and rosemary together with kitchen string and add to the pot. Put the roast back into the pot, bring to a boil, and cover. Place in the oven for 2 ½ hours (reducing heat to 250 degrees F after the first hour). Meat should be fork tender with an internal temperature of 160 degrees F.

3. Remove the roast to a cutting board. Remove the herb bundle and discard. Transfer about half of the sauce and vegetables to a blender or food processor and puree until smooth. Pour the puree back into the pot. Taste for seasonings. Slice the meat, and serve warm with the sauce spooned over it.

Notes:

*Serving suggestion: Serve over polenta.

*Red wine – Cabernet Sauvignon pairs nicely with this combination of ingredients.

*Remaining sauce may be frozen and used with stew meat for an easy slow cooker meal in the future.

*Modified from Company Pot Roast (2008) Barefoot Contessa Back to Basics.