

Pot Roast

paired with Davis Estates Howell Mountain Cabernet Sauvignon

INGREDIENTS:

Pot Roast

1 (4 to 5 pounds) boneless beef chuck roast, tied
Kosher salt
Cracked black pepper
All-purpose flour
¼ cup olive oil plus more as needed
4 carrots, chopped ½ inch rounds
4 onions, medium dice
4 stalks celery, chopped
5 large garlic cloves, peeled and crushed

SERVES: 8

2 cups Davis Estates Cabernet Sauvignon
2 tablespoons Cognac
1 (28-ounce) can diced tomatoes
1 cup chicken stock
1-pound baby new potatoes (baby reds)
4 sprigs fresh thyme
2 sprigs fresh rosemary
1 tablespoon cornstarch

METHOD:

Pot Roast

- Preheat the oven to 325°.
- Pat the beef dry with a paper towel. Season the roast all over with 2 teaspoons salt and 1 teaspoon pepper. Dredge the whole roast in flour, including the ends.
- In a large Dutch oven, heat 2 tablespoons olive oil over medium heat. Add the roast and sear for 4 to 5 minutes, until nicely browned. Turn and sear the other side, then turn and sear the ends. This should take 4 to 5 minutes for each side.
- Remove the roast to a large plate. Add 2 tablespoons olive oil to the Dutch oven. Add the carrots, onions, celery, garlic, generous pinch of salt and pepper and cook over medium heat for 10 to 15 minutes, stirring occasionally, until just beginning to brown.
- Add the wine and Cognac and bring to a boil. Add the tomatoes, chicken stock, 2 teaspoons salt, and 1 teaspoon pepper. Tie the thyme and rosemary together with kitchen twine and add to the pot, place roast back into pot and bring to a boil, then cover.
- Place in the oven for 1 ½ hours, then add potatoes and cook 1 more hour or until meat is fork tender and registers 160° on meat thermometer.
- Remove the roast to a cutting board. Remove the herb bundle and discard. Skim off as much fat as possible from the sauce. Transfer half the sauce and vegetables (but not the potatoes) to a blender and puree until smooth.
- Pour the puree back into the pot, place on the stovetop over low heat, and return the sauce to a simmer. Taste for seasonings. Remove the strings from the roast and slice the meat and add back into pot.

To Finish

Serve in warm, shallow bowls with a glass of our Howell Mountain Cabernet Sauvignon.