



2021 CABERNET SAUVIGNON 3L

Sunday Supper Pot Roast

with Rosemary & Root Vegetables

Slow-braised beef balances Cabernet's structure; rosemary and browned vegetables complement dark raspberry, mulberry and toasted spices.

Serves 8-10 | Made to Share | Prep 25 min | Cook 4 hr

INGREDIENTS

- 4 1/2-5 lb boneless beef chuck roast
- 2 tbsp olive oil; 2 tsp kosher salt
- 1 tsp black pepper
- 2 onions, sliced; 4 garlic cloves, chopped
- 2 tbsp tomato paste
- 1 cup dry red wine; 3 cups beef stock
- 3 rosemary sprigs; 2 bay leaves
- 1 1/2 lb carrots, cut into 2-inch pieces
- 1 lb parsnips, cut into 2-inch pieces
- 1 1/2 lb baby potatoes, halved
- 2 tbsp chopped parsley

DIRECTIONS

1. Heat oven to 325°F. Pat beef dry; season with salt and pepper. Heat oil in a large Dutch oven; brown beef on all sides, about 12 min. Remove.
2. Cook onions 5 min. Add garlic and tomato paste; stir 1 min. Add wine, scrape browned bits and simmer 3 min.
3. Return beef; add stock, rosemary and bay leaves. Liquid should reach halfway up beef; add water if needed. Cover; braise 2 1/2 hr.
4. Add carrots, parsnips and potatoes around beef. Cover; cook 60-90 min more, until beef is fork-tender and vegetables are cooked. Allow extra time if needed.
5. Rest beef 15 min. Discard herb stems and bay leaves; skim fat. Simmer sauce to reduce if desired. Slice or pull beef into pieces; serve on a platter with vegetables, sauce and parsley.

POUR & SERVE

Bring the platter to the table and pour generously for your gathering.