

# Italian Pot Roast



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**Categories:** Main Dish - Beef

**Servings:** 10

**Source:** Adapted From - Giada De Laurentiis, "Giada's Family Christmas"

**Suggested Wine:** D'Aquino Chianti, Cabernet Sauvignon or Pinot Noir

**Description:** Also known as Stracotto (Pot Roast) with Porcini Mushrooms

## Ingredients -

1 5 lbs Boneless  
Chuck Roast, or 4 lbs  
cubed Stew Beef or 4  
lbs Beef Cheeks  
Sea Salt and freshly  
ground Black Pepper  
1/4 c Olive Oil,  
divided  
12 med Cipollini  
Onions, peeled and  
whole  
6 clove Garlic,  
crushed  
2 c Red Wine,  
Cabernet Sauvignon  
or Pinot Noir  
4 c Demi Glace ,  
dissolve 3 T demi  
glace in 4 cups water  
15 ozs Beef Stock,  
low sodium  
1 oz Porcini  
Mushrooms, dried  
1/2 oz Maitaki  
Mushrooms, dried  
2 lg sprig fresh  
Rosemary, leaves  
removed and chopped

## Directions -

Preheat the oven to 350 degrees F.

Pat the beef dry with paper towels and season with salt and pepper. In a heavy 6-quart pot or Dutch oven, heat 2 tablespoons of oil over medium-high heat. Add the beef and cook until browned on all sides, about 12 minutes. Remove the beef and set aside.

Reduce the heat to medium. Add the remaining oil and the onions. Cook, stirring frequently, until tender, about 8 minutes. Add the garlic and cook for 1 minute until aromatic. Add 1 cup wine and scrape up the brown bits that cling to the bottom of the pan with a wooden spoon. Stir in the broth, 2 cups demi glace and mushrooms. Add 1 sprig rosemary and 6 sprigs of thyme all tied together in a bundle.

Return the beef to the pot and bring the liquid to a boil. Cover the pot and transfer to the oven. Cook until the beef is fork-tender, about 3 1/2 hours, turning the beef over halfway through and adding another cup of beef broth and 2 cups demi glace. Add the potatoes and carrots.

Transfer the beef, carrots, onions and potatoes to a cutting platter. Tent with foil and let stand for 15 minutes. Meanwhile, spoon any excess fat off the top of the pan juices. Using an immersion blender, blend the pan juices until smooth. Add the 1 sprig diced rosemary and 2 sprigs of thyme leaves. Bring to sauce to a simmer and simmer for 5 minutes. Season with salt and pepper, to taste.

8 sprig fresh Thyme,  
leaves removed and  
chopped  
3/4 lb small Fingerling  
Potatoes, washed,  
but not cut  
4 colored Heirloom  
Carrots, cut into  
chunks

If necessary, cut the beef into 1-inch pieces and place on a platter or return all to the pan and serve "Country Style". Spoon some of the sauce over the meat and serve the remaining sauce on the side.