



Masked Rider Pot Roast

Ingredients

- 1 (4 to 5 pound) prime boneless beef chuck roast, tied
- Kosher salt and freshly ground black pepper
- All-purpose flour
- Olive oil
- 3 cups chopped carrots (6 carrots)
- 3 cups chopped yellow onions (3 onions)
- 3 cups chopped celery (6 stalks)
- 2 cups chopped leeks, white and light green parts (2 – 4 leeks)
- 5 large garlic cloves, peeled and crushed
- 4 cups Masked Rider Pinot Noir
- ¼ cup Vie-Del brandy or Cognac
- 1 (28-ounce) can whole plum tomatoes in puree
- 1 cup chicken stock
- 1 chicken bouillon cube
- 5 sprigs fresh thyme
- 3 sprigs fresh rosemary
- 3 sprigs fresh marjoram

Serves 8

Directions

Preheat oven to 325 degrees F.

Pat the beef dry with a paper towel. Season the roast all over with 1 tablespoon salt and 2 teaspoons 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 and then turn and sear the ends. This should take 4-5 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, leeks, garlic, 1 tablespoon salt, and 2 teaspoons pepper and cook over medium heat for 10 to 15 minutes, stirring occasionally, until tender but not browned. Add the wine and brandy and bring to a boil. Add the tomatoes, chicken stock, bouillon cube, 2 teaspoons salt, and 1 teaspoon pepper. Tie the thyme, rosemary and marjoram 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, until the meat is fork tender or about 160 degrees F internally. Turn the heat down to 250 degrees F after about an hour to keep the sauce at a simmer.

Remove the roast to a cutting board. Remove the herb bundle and discard. Skim as much fat as possible from the sauce. Taste for seasonings. Remove the strings from the roast, and slice the meat. Serve warm with sauce spooned over the roast.

Serve with baked potatoes and salad of spring greens.