



Chuck Eye Pot Roast

INGREDIENTS

- 1 - 3 lb. Pine Street Market Chuck Eye Roast
- Kosher Salt
- Black Pepper
- 2 tbsp Canola Oil
- 1 Carrot, cut into 1-inch pieces
- 1 Onion, cut into 1-inch pieces
- 2 Celery Ribs, cut into ½-inch pieces
- 2 Garlic Cloves, Smashed with the side of a chef's knife
- 2 Yukon Gold Potatoes, cut into 1-inch pieces
- 1 tbsp Tomato Paste
- ¼ cup Balsamic Vinegar
- ½ cup Dry Red Wine
- 3 cups Pine Street Market Butcher Broth or Low Sodium Beef Broth
- 1 Thyme Sprig
- 1 Bay Leaf
- 1 tbsp Flat Leaf Parsley, roughly chopped

PREPARATION

- Preheat oven to 300°F.
- Remove the roast from the refrigerator, season with salt and pepper, and place on a large plate to rest for 30 minutes and come to room temperature.
- Heat the oil in a large Dutch oven over medium heat until it begins to shimmer. Sear the roast to brown evenly on all sides, about 8 – 10 minutes. Transfer the roast to a clean plate.
- Add the carrot, onion, and celery to the pot, stirring occasionally, until fragrant and slightly brown, about 7 minutes. Add the garlic, potatoes and tomato paste, stir and cook for 2 minutes.
- Add the vinegar and red wine and bring to a simmer, scraping the bottom of the pot with a wooden spoon to loosen any brown bits. Simmer for 2 minutes.
- Add the Add the broth, thyme, bay leaf, roast, plus any drippings to the pan and bring to a simmer. Place a piece of parchment paper or foil over the roast and

cover with the lid. Place the pot in the oven. Cook, rotating the roast every 30 minutes, until an internal temperature of 185°F, 3 ½ to 4 hours.

- Remove the roast from the pot and transfer to a cutting board. Cover with a piece of parchment paper or foil. Skim off any fat from the pot and boil over medium high heat to reduce the liquid to about 2 cups, stirring occasionally, for 10 minutes. Taste for seasoning and remove the thyme and bay leaf.
- Slice the roast against the grain into 1-inch slices or shred into large pieces. Place the meat on a large platter and spoon over the sauce and vegetables. Garnish with parsley and serve.