

## Company Pot Roast



**Prep Time:** 20-25 minutes

**Cook Time:** 4-5 hours

**Serves:** 6

### Ingredients

- ¼ cup [Gustare Savory Sage & Wild Mushroom Extra Virgin Olive Oil](#)
- 3- to 4-pound top round or chuck beef roast flour for dredging, seasoned with salt and pepper
- 2 large onions, sliced
- 1 small celery root (celeriac), peeled, cut into chunks
- 1 pound carrots, peeled and cut into 2-inch pieces
- 12 ozs. fresh mushrooms, cut in half
- 2 cups chicken broth (low sodium)
- 1½ cup Cabernet Sauvignon
- ¼ cup [Gustare Espresso Balsamic Vinegar](#)
- 1 tsp. sea salt
- ½ tsp. black pepper, freshly ground
- Several sprigs of fresh thyme, tied with a long piece of kitchen string

For Buerre Manié

- 1 tbsp. all purpose flour
- 1 tbsp. unsalted butter

### Directions

1. In a large, heavy stock pot or Dutch oven, warm Savory Sage & Wild Mushroom olive oil over medium heat. Add onions and sauté until they begin to color slightly. Dredge all sides of the beef roast in seasoned flour. Push the onions over to one side of the pan and add the beef. Brown all over. Stir the onions a bit to

avoid burning while beef is browning. Add celeriac, carrots, mushrooms, broth, wine, balsamic, salt and pepper. Stir.

2. Add the tied thyme sprigs leaving the tail of string outside the pan or tied to a handle for easy retrieval of stems later. Reduce heat. Leaving the cover slightly askew, barely simmer for 4-5 hours, turning the roast from time to time.
3. When the beef is very, very tender, remove it to a platter. Cover with foil. Retrieve the tied thyme stems and discard.
4. To thicken the sauce, make a Buerre Manié by adding equal parts flour and butter. Knead with your fingers until combined. Add to the broth, raise heat to medium and stir to blend and thicken. Slice the roast and serve 'family style' on a large platter with some of the rich, dark sauce spooned over and the vegetables alongside. Pour some extra sauce into a gravy boat to pass. Enjoy!