

## **Ranch Hand Pot Roast**

Servings: 6

If using dry herbs however only use about 1/3 the amount. For dried rosemary make sure you use crushed and not the whole leaves. The whole leaves don't break down and will be very tough.

I recommend getting all of your vegetables and prep done the day prior

Main Courses

3 1/4 pounds beef chuck, desired size

3 tablespoons Canola oil

1 tablespoon Ranch Hand Everything Seasoning

1 cup yellow onions, diced small

3/4 cup celery, diced small

3/4 cup carrots, diced small

2 teaspoons fresh garlic, minced

1 cup red wine

2 teaspoons Fresh thyme, finely chopped

1 teaspoon Fresh rosemary, finely chopped

3 cups beef stock

1. Gather and measure all needed ingredients.

Trim beef and cut into desired size pieces. Lightly coat beef with some of the oil and then season evenly with Ranch Hand Everything Seasoning.

Use a sauce pan that is large enough to hold all ingredients. " If you are not going to use a crock pot you will need a pan with a tight fitting lid"

Using a small amount of oil and sear the meat til brown, then remove from pan and set aside in a warm place.

In same pan add a rest of oil, onions, celery and carrots and cook until slightly caramelized.

Add garlic and saute for about one minute. " If you add the garlic to early it will burn"

Remove pan from heat add red wine and herbs. Return to heat and reduce to a glaze. "Always use a good quality red wine"

Add beef stock and bring to a simmer. Add meat and bring back to a simmer and then cover with lid.

Place in a 200 degree oven, crock pot, or the stove top on low. The pot roast should be simmering - Don't BOIL. "If you boil the meat it will become tough"

In the oven roast should take about 4-6 hours. In a crock pot on low the beef could take 8-10 hours.

When meat is fork tender (meat forks goes through the center of the meat with very little resistance), remove meat and pour a little of the sauce over the top, cover and keep in a warm place.

Skim excess fat off sauce and then puree the sauce with hand held or traditional blender until smooth

Adjust flavor by adding more everything seasoning salt mixture if needed

When sauce is done add beef back into sauce and keep hot until ready to serve.

If desired add new vegetables and or potatoes to sauce before adding to meat and cook until done.

Yield: 6 servings