




LaBelle Winery Pot Roast OBJ

 Aug 17, 2022



- 2 tblsp flour
- 1 tsp salt
- 1/2 tsp freshly ground pepper
- 4-5 lbs boneless chuck pot roast
- 3 tblsp olive oil or vegetable oil
- 1 cup tomato juice or 1 can diced tomatoes
- 1 tblsp butter
- 1 onion, sliced
- 1 cup carrots, sliced
- 1/2 cup celery, sliced
- 2 tsp thyme
- 2 cups beef or vegetable broth
- 1 cup LaBelle Winery Blueberry, Tomato or Onion Wine

Combine flour, salt and pepper and rub all over roast. Heat oil and butter in a large pot or dutch oven, and brown roast on all sides. Pull out roast, lower heat, and brown all onions, carrots, celery and thyme for 4 minutes – until onions are translucent. Add remaining ingredients and simmer on stove for 30 minutes, cover, then place in a hot oven (325° F) for another 3 hours or until fork-tender. We like to serve this as a hearty soup in a shallow bowl over polenta or creamy mashed potatoes. Serves 4 (with leftovers). Enjoy!

