



Due Vigne Wine Club Recipes

ITALIAN POT ROAST

Kathy Matteucci

There have been several Pot Roast recipes floating about my Mother's kitchen over the years but this one, from long-time family friend Kathy Matteucci, seems to be the go-to every time. A Sunday afternoon staple, this recipe is simple and delicious. Perfect on a cold winters day.

Recommended Wine: Due Vigne Nebbiolo

INGREDIENTS:

3-4 lbs Pot Roast (Rump Roast)
2 Tablespoons olive oil
2 Tablespoons butter
1/2 cup chopped onions
2 cloves of garlic, minced
1 tsp salt
1/2 freshly ground black pepper
1/2 tsp rosemary
1 8 oz can tomato sauce
1/2 cup beef broth
2 Tablespoons Due Vigne Nebbiolo
2 Tablespoons minced Italian parsley

PREPARATION:

Trim the fat from the meat. Heat the olive oil and the butter in a heavy pot or dutch oven. Brown the meat, onions and garlic, season with salt, pepper and rosemary. Add the tomato sauce, broth, Nebbiolo and parsley. Cover tightly and bake at 350° for 2 ½ hours or until tender. Skim the fat off the gravy and serve. Serves 4-6