

# Due Vigne *Recipe*

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## Italian Pot Roast

*Nonni Fadelli*

*Recommended Wine: Due Vigne Dolcetto*

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### INGREDIENTS

- 3-4 lbs Pot Roast (Rump Roast)
- 2 Tbsp olive oil
- 2 Tbsp 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 Tbsp Due Vigne Dolcetto
- 2 Tbsp minced Italian parsley

### DIRECTIONS

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, Dolcetto and parsley. Cover tightly and bake at 350° for 2 1/2 hours or until tender. Skim the fat off the gravy and serve.