

# Pot Roast & Veggies



A perfect winter's day meal to start during the first football game and enjoy during the second game

Serves 10

2t thyme, fresh, chopped		3 bay leaves
2t paprika	6oz bacon, cut crosswise into ¼" thick slices, then into 1 ½" rectangles	1 1/2 pounds carrots, cut into 1" pieces
2t salt		3 parsnips, peeled, cut into 1" pieces
2t black pepper	4c red wine	1 small celery root, cut into 1" cubes
1t dry mustard	1 1/2c beef broth	
2t brown sugar	4 large onions, sliced	
4 pound beef roast	12 garlic cloves	10 new potatoes, cut in half

Preheat oven to 350°F. Mix first 6 ingredients in small bowl and rub all over roast.

Cook bacon in heavy large ovenproof pot over medium heat until browned and lightly crisp. Using slotted spoon, transfer bacon to paper towels to drain. Pour off all but 2T drippings from pot. Increase heat to medium~high, add beef and cook until browned on all sides, about 12 minutes total. Transfer beef to plate. Add red wine to pot; bring to boil, scraping up browned bits. Boil until reduced to 1c, about 10 minutes. Add broth and bacon. Place beef on bacon. Scatter onions, garlic, and bay leaves around beef.

Cover pot, transfer to oven, and roast 1 hour. Turn beef over and onions. Cover and roast 1 hour longer, adding water by 1/4 cupfuls if dry. Transfer beef to plate.

Add carrots, parsnips, celery root and potatoes to pot; stir to coat. Place beef on vegetables, cover, and roast until beef and vegetables are tender, about 1 hour longer. Transfer beef to platter.

Spoon off fat from surface of sauce. Season sauce to taste with salt and pepper. Pour sauce over beef and serve.

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**Debbie Spangler ~ Certified Personal Chef**

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