

Ann Burrell's Pot Roast



Extra-virgin olive oil
One 3-pound chuck roast, tied
Kosher salt
3 ribs celery, diced
2 onions, diced

1 pinch crushed red pepper
3 cloves garlic, smashed and finely chopped
1/2 cup tomato paste
1/2 cup red wine vinegar
3 bay leaves
2 star anise
1 fresh thyme bundle
2 strips orange zest (removed from the orange with a vegetable peeler)
2 cups 1/2-inch diced butternut squash
1 1/2 cups 1/2-inch diced Jerusalem artichokes
6 to 8 dried figs, stems removed and quartered
1/2 cup chicken stock

Preheat oven to 350 degrees F. Coat a Dutch oven with olive oil and bring to medium-high heat. Sprinkle meat generously with salt, add it to the Dutch oven and brown it on all sides. Remove from the pan and reserve.

Drain excess oil, lower heat to medium, add a few drops of new oil and the celery, onions and crushed red pepper to the pan. Season vegetables with salt and cook until they are soft and aromatic, 8-10 minutes. Add garlic and cook for 1 -2 minutes. Add tomato paste, cook for 1-2 minutes. Toss in the vinegar, stir to combine, cook for 2-3 minutes. Taste; adjust the seasoning if needed. Toss in bay leaves, orange strips, star anise and thyme bundle. Return meat to the pan, add 4 cups water and the orange zest. Cover the Dutch oven and put in the oven for 1 hour.

Remove the pan from the oven, turn the meat over and check the liquid level. If the liquid level has gone down, add about 1/2 cup water. Return the pan to the oven and cook for another hour.

Remove the pan from the oven. Remove the meat from the pan and add the squash, Jerusalem artichokes and figs. Taste, then add the chicken stock and adjust seasoning, if needed. Return the meat to the pan, cover and cook for another 30 minutes.

Remove the lid to the pan and roast until the squash and Jerusalem artichokes are tender and the liquid is reduced, another 15 to 20 minutes. Remove the pan from the oven.

Remove the meat from the pan and skim off any excess fat from the surface of the cooking liquid, if need be. Slice the meat in 1/2-inch slices and serve with the veggies and pan juices.

Wine Pairing Suggestion: Pinot Noir

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