



**Telaya Pot Roast**  
**Paired with 2017 Discovery Cabernet Sauvignon**

*By Chef Ali Hunziker*

*Ingredients*

- Salt, as needed
- Pepper, as needed
- 3 cloves garlic, peeled
- 3 lb rump or boneless chuck roast
- 4 Tbsp olive oil
- 1 lb large diced onion
- 8 oz large diced celery
- 8 oz large diced carrot
- 1/2 cup 2017 Telaya Discovery Cabernet Sauvignon
- 1 cup, chopped plum tomatoes
- 1 Tbsp tomato paste
- 2 Tbsp cornstarch, mixed with 3 Tbsp water
  
- Roasted new potatoes

*Instructions*

Season all sides of the roast with salt and pepper

Heat 2 Tbsp of the oil in a heavy bottomed sauce pot over medium heat. Add the meat and brown on all sides. Remove the roast from the pan. Add the remaining oil, garlic, onion, celery and carrots to the pot. Sauté them until they are moderately brown, 8-10 minutes.

Add the wine and reduce by half, scraping the bottom of the sauce pot to release the fond. Add the tomatoes and tomato paste. Return the roast to the pan.

Cover the pan tightly and cook over very low heat for at least 3 hours, until the meat is very tender. You may also do this in a slow cooker.

Remove the roast from the pot. Skim the fat from the cooking liquid. Strain the liquid through a fine-mesh strainer. Thicken using a corn starch slurry.

Serve with roasted new potatoes and a glass of Telaya 2017 Cabernet Sauvignon.