

Classic Pot Roast

SERVES 2

This might seem like a lot of meat for two servings, but it will cook down substantially in the oven. Our recommended beef broth is Rachael Ray Stock-in-a-Box Beef Flavored Stock.

- 1 (1½-pound) boneless beef chuck-eye roast, trimmed**
- Salt and pepper**
- 1 tablespoon unsalted butter**
- 1 large shallot, halved and sliced thin**
- 1 small carrot, peeled and cut into ½-inch pieces**
- 1 celery rib, cut into ½-inch pieces**
- 1 small garlic clove, minced**
- ½ cup beef broth, plus extra as needed**
- ¼ cup plus 1 tablespoon dry red wine**
- 1 teaspoon tomato paste**
- 1 bay leaf**
- 1 sprig fresh thyme plus ¼ teaspoon minced**
- 1 teaspoon balsamic vinegar**

1. Sprinkle roast with ½ teaspoon salt and place on wire rack set in rimmed baking sheet. Let sit at room temperature for 1 hour.

2. Adjust oven rack to lower-middle position and heat oven to 300 degrees. Melt butter in medium saucepan over medium heat. Add shallot and cook, stirring occasionally, until softened and beginning to brown, 3 to 5 minutes. Add carrot and celery and cook for 5 minutes. Add garlic and cook until fragrant, about 30 seconds. Stir in broth, ¼ cup wine, tomato paste, bay leaf, and thyme sprig and bring to simmer.

3. Pat beef dry with paper towels and season with pepper. Using 3 pieces of kitchen twine, tie meat into loaf shape for even cooking. Nestle meat on top of vegetables. Cover pot tightly with aluminum foil and cover with lid. Transfer pot to oven and cook beef until fully tender and fork slips easily in and out of meat, 3½ to 4 hours, turning meat halfway through cooking.

4. Transfer roast to carving board and tent loosely with foil. Strain liquid through fine-mesh strainer into small measuring cup. Remove bay leaf and thyme sprig, then transfer vegetables to blender.

5. Let liquid settle for 5 minutes, then remove fat from surface using large spoon. Add beef broth if needed to bring liquid amount to $\frac{3}{4}$ cup. Add liquid to blender with vegetables and blend until smooth, about 1 minute. Transfer sauce to medium saucepan and bring to simmer over medium heat. Off heat, stir remaining 1 tablespoon wine, minced thyme, and vinegar into sauce and season with salt and pepper to taste.

6. Meanwhile, remove twine from roast and slice roast $\frac{1}{2}$ inch thick against grain. Transfer to individual plates, spoon half of sauce over meat, and serve, passing remaining sauce separately.