

## POT ROAST PERFECTION

- |     |                                 |   |                                       |
|-----|---------------------------------|---|---------------------------------------|
| 3 ½ | lb boneless chuck roast         | 1 | large yellow onion, sliced            |
| 1   | Tbsp olive oil                  | ½ | cup red wine                          |
|     | <b>TSG Outrageously Garlic™</b> | 4 | large carrots, peeled, cut lengthwise |
|     | <b>TSG Peppery Herb Rub</b>     |   |                                       |

1. Using a Dutch oven, heat oil on Medium high (hot enough to sear meat). Sprinkle and rub Outrageously Garlic and Peppery Herb Rub all over the meat. Brown roast in pot, all over, several minutes on each side.
2. When roast is browned, lift up the meat and add sliced onion to the bottom of pan. Let the roast sit on top of the onions. Add red wine. Cover. Bring to simmer and then adjust heat down to lowest heat possible to maintain a low simmer when covered.
3. Cook for 3 ½ to 4 hours, until meat is tender. Near the end of cooking, add carrots, cook until tender, about an additional 10 minutes

**Serves: 4**