



Dutch Oven Pot Roast

The Pot Roast: One of the most well-loved comfort dishes around! There's nothing like a signature one-pot meal to warm your belly and keep your family and friends nourished with leftovers for days.

With a good old-fashioned heavy dutch oven pan and minimal preparation, this simple slow-cook method transforms a typically tough cut of beef (rounds, shanks, and shoulders) into a rich and tender fan favorite. We have brightened up this delicious classic with a creamy, peppery horseradish sauce and a sweet and sour red cabbage side to accompany the delightful bottom round pot roast.



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Kinloch Farm Dutch Oven Pot Roast with Horseradish Cream and Apple Cider Cabbage

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Preheat oven to 350 F°. Heat a 9.5 quart dutch oven on the stovetop over medium high heat. Focusing on the fat side, rub $\frac{1}{2}$ tablespoon of salt all over the bottom round. Place beef fat side down into the heated dutch oven and let sear for 4-5 minutes, or until very golden and caramelized. Repeat this process until all sides of the bottom round have been seared. Remove beef from the pan and set aside.

While browning the beef, chop the carrots and potatoes into like-sized chunks. Small dice the onion and mince the garlic cloves. Add all vegetables into the dutch oven and sauté for 5 minutes. Place the seared bottom round on top of the vegetables and add the rosemary sprigs, beef broth, red wine, port wine, and enough water to almost completely cover the beef. Place the lid on the dutch oven and cook for 5 hours, or until very tender when pulling beef with a fork.

Serve roast pulled or sliced with the braised potatoes and carrots, and spoon over braising liquid. Season with salt as desired.

For Roast:

- 3 lbs. beef bottom round
- $\frac{1}{2}$ tablespoon sea salt, to taste
- 3 large carrots
- 4 golden potatoes
- 2 cloves garlic
- 1 small yellow onion
- 2 sprigs fresh rosemary
- 3 cups beef broth
- 1 cup red wine
- 1 cup port wine
- 1-2 cups water

Option: To thicken braising liquid:

Strain the liquid into a sauce pot. Add equal parts butter and flour, a teaspoon at a time, whisking constantly over medium heat until thickened. Taste and adjust seasoning as desired.

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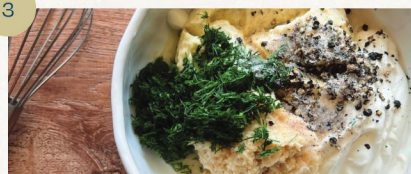


For cabbage:

In a large skillet, melt the butter over medium high heat. Add cabbage and salt; sauté for 3-4 minutes until glossy and slightly softened. Add vinegar and honey along with splash of water; continue to sauté for another 3-4 minutes for al dente texture. For a softer texture, cover and reduce heat to low for 10 minutes. Serve alongside roast as a tart and colorful complimenting side dish.

- 2 tablespoons butter
- 6 cups shredded red cabbage
- $\frac{1}{4}$ cup apple cider vinegar
- 1 tablespoon honey
- $\frac{1}{4}$ teaspoon sea salt

3



For sauce:

Combine ingredients in a medium sized bowl and whisk until smooth. Let chill for at least an hour for flavors to develop. Serve liberally over roast and accompanying vegetables.

- $\frac{1}{2}$ cup mayonnaise
- $\frac{1}{2}$ cup sour cream
- 1 teaspoon Dijon mustard
- 2 tablespoons prepared horseradish
- 2 tablespoons chopped fresh dill
- 1 tablespoon apple cider vinegar
- $\frac{1}{4}$ teaspoon sea salt
- $\frac{1}{4}$ teaspoon freshly cracked pepper

Recipe and photos by Chef Ryan Ross