
Braised Beef Florentine-style

Ingredients

- 3 - 4 lbs bottom round roast
- salt & pepper to taste
- 1/4 cup olive oil
- 1 cup diced carrot
- 1 cup diced celery
- 1 medium red onion, diced
- 2 garlic cloves, minced
- 2 Tbsp chopped Italian parsley
- 3 bay leaves
- 1 Tbsp chopped fresh sage
- 3 cups red wine
- 1 28 oz can San Marzano tomatoes

Directions

Dry roast and season generously with salt and pepper.

Heat oil in a dutch oven over medium-high heat. Add roast and brown on all sides, including corners.

Remove the roast to a platter and set aside. Reduce the heat to medium and add the carrots, celery and onion. Cook until golden brown, stirring occasionally, about 10 minutes. Stir in the garlic, parsley, bay leaves and sage. Cook for about 1 minute.

Add 1 cup of wine and deglaze the pan. Cook until the wine reduces and coats the vegetables. Return the roast to the pan and pour in all the juice left on the platter. Add tomatoes and the rest of the wine.

Raise heat to high and bring to a boil. Cover, reduce heat to low and simmer for 3 hours. Alternatively, place in a 325° oven also for 3 hours.

Remove roast from the pan. Keep warm.

Skim fat from the braising liquid and remove and discard the bay leaves. Using an immersion blender, mildly puree the sauce. Reheat over medium heat and thicken to your preferred consistency.

Meanwhile, slice the roast onto slices. Serve sliced beef topped with sauce.
