

ROOT BEER POT ROAST



INGREDIENTS

3 lb chuck roast
1 onion (chopped)
6 garlic cloves (chopped)
3 rosemary sprigs
2 cups beef stock
24 oz all natural root beer
2 tablespoons tomato paste
4 oz worcestershire sauce

FOR THE SANDWICHES

4 - 6 soft hoagie rolls
8 - 12 slices gruyere cheese
pickled cherry peppers
2 tablespoons A-1 sauce
1 cup mayonnaise
4 yellow onions, caramelized
whole grain mustard

SERVES: 4 - 6

Preheat oven to 325 degrees.

Generously season the chuck roast with salt and pepper. Heat 2 - 3 tablespoons of olive oil in a large pot or Dutch oven over high heat. Sear the roast on all sides, about 2 -3 minutes per side, for a total sear time of about 12 minutes. Remove the roast from pan and set aside.

Reduce heat to medium. Add onions to the pot and sauté for 3 minutes. Add garlic and sauté for 2 additional minutes. Finally, add tomato paste and sauté for 1 more minute. Add worcestershire, rosemary sprigs, beef stock, and root beer and bring to a simmer. Add roast back to the pot, cover, and place in the oven for 4 hours or until the roast is fork tender.

Transfer roast to a large bowl and using two forks, shred the into strips. Return the dutch oven to stovetop and bring remaining liquid to a boil. Cook until the liquid is reduced by half. Add shredded roast back to the pot, remove from heat, and cover with lid.

FOR THE SANDWICHES

Preheat oven to 325 degrees. Slice hoagie rolls open. On a parchment paper lined baking sheet, place hoagie rolls facing up. Combine A-1 steak sauce and mayonnaise to a medium bowl. Roughly chop cherry peppers.

Starting at the bottom, spread a layer of mustard to the roll. Add braised chuck roast and caramelized onions. Top with two slices of gruyere cheese and place in the oven. Heat until the cheese melts. Remove from oven, spread top roll with steak sauce / mayo combination, and top with chopped cherry peppers.

Smash the sandwich together and enjoy.

*for more
recipes, head to:*

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OX BOX

JANUARY

INCLUDES

CHAURICE SAUSAGES
CHUCK ROAST
GROUND BEEF
WAGYU TOP SIRLOIN
HOT ITALIAN SAUSAGE
PICCATA CHICKEN THIGHS
APPLE GINGER CHICKEN

A NOTE FROM CHEF BRAD

We're braising people over here. So as it's too cold to grill right now, we find any excuse to pull out the dutch oven and turn a simple protein into a wonderfully tender, juicy, epic feast. The chuck roast, which is included in your box this month, shines when cooked for hours on end on low heat. The roast will soften, become so tender it just falls right off the bone, the beefy flavor becomes more pronounced, the rich, marbled textures comes through. This is kitchen magic at it's finest.

B. Wise

STOP BY THE SHOP FOR: *ground beef*

Ground beef is exactly what you make of it. And after a month of indulging, we want ground beef in our fridge to create some healthier meals. Exceptionally high in protein (duh), Vitamin B3, Vitamin B12, and packed with zinc, and iron, ground beef (especially quality ground beef like what we've got here), is a staple in your "new in your year, new you" diets you have every intention of following this month.

