



## STONE'S THROW WINERY

### **Pot Roast with Olives**

Wines paired: 2006 Tempranillo, Lodi,  
Percentage Blend - 80/20 (80% Alicante/20% Zinfandel, Lodi 2006)

Green Olives, chopped red pepper, fresh basil and wine take a simple pot roast and turn it into a Stone's Throw fave. This delightful dinner for eight gets additional mellowing if made ahead.  
Enjoy!

5 – 6 lb. boneless chuck roast, rinsed in cold water and wiped dry with paper towels  
Unbleached all-purpose flour  
3 tablespoons olive oil  
3 medium garlic cloves - crushed  
2 teaspoons sea salt or kosher salt

1 cup dry bread crumbs – make your own unseasoned with 3 day old bread in your food processor or toast bread in oven until dry and break up by hand. Do not use seasoned or “canned” bread crumbs.

1/2 cup minced Italian (flat leaf) parsley  
1 stick of unsalted butter – melted  
1 red or yellow pepper – chopped

1 1/2 cups Spanish olives (medium sized) with pimentos  
12 – 16 peeled pearl onions  
(these take a while pour a glass of vino and assign the task to someone else)

One 2 – 3 inch rosemary stalk bruised with the side of a knife  
1/2 cup finely chopped basil leaves...don't even think of using dried basil  
1/2 to 1 bottle dry red wine plus what you need to consume  
Two ounces brandy, or rum – this is optional for the recipe – not the chef!

Preheat oven to 325°. Flour the roast and brown it in the oil over medium high heat. Spread/rub the roast with the crushed garlic. Sprinkle with salt. Mix the bread crumbs with parsley and melted butter and spread on top of the meat. Place the roast in a large covered casserole or covered braising pot, add the chopped pepper, rosemary, stuffed olives, onions and basil. Pour in the wine (and brandy, if used). Bake, covered, for 4+ hours until the meat is tender. Make sure the liquid is always kept at a simmer. Remove cover the last 1/2 hour or so to reduce the liquid

and brown the meat a little. Remove the roast from the oven, degrease the pan juices. Slice after allowing the roast to rest for 15 minutes and serve on a heated platter with degreased pan juices.