

French Roast with Wine

Recipe By Nitra Ladies Auxiliary



Cooking and Prep:  6 h

Serves:  6

No Allergens

Preference: Meat

Difficulty: Easy

Occasion: Passover

Diet: Gluten Free, Paleo, No Refined Sugar, Salt Free

Source: The Heimishe

Kitchen (Nitra Cookbook)

Cuisines: Ashkenazi

An easy roast that anyone can master. This recipe turns a few basic ingredients into a supremely tender, fragrant meat dish you'll be proud to serve on Passover or any special occasion.

Ingredients (7)

Ingredients

- 2 medium onions, sliced
- 2 carrots, sliced *(optional)*
- 1/4 cup **Herzog Lineage Chardonnay** or other cream white or Haute Sauterne wine
- 1/2 cup water

3 pounds French roast, brisket, shoulder or end steak

1 teaspoon paprika (*optional*)

1/4 teaspoon black pepper (*optional*)

Start Cooking

Roast

1. Arrange onions and carrots in large roaster pan. Add wine and water. Add meat and spices.
2. Bake, covered, at 375 degrees Fahrenheit for three hours.
3. Chill thoroughly.
4. To serve, slice and reheat in sauce.

Credit

Photography and Styling by Chay Photography