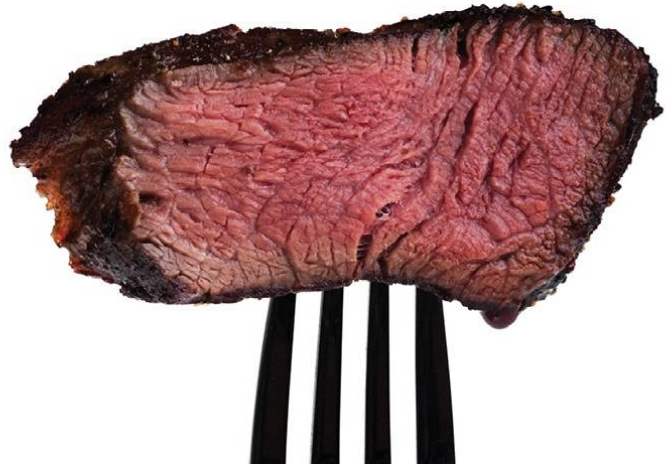


Overnight French Roast

familytable

Mishpacha

Recipe By Chavi Feldman



Cooking and Prep: 
9.5 h

Serves:  12

No Allergens

Preference: Meat

Difficulty: Easy

Occasion: Passover

Diet: Gluten Free, Low Carb

Source: Family Table by

Mishpacha Magazine

Using a slow cook method in this recipe makes for a supremely tender meat. The vegetables and wine imbue it with depth and richness, making it as flavorful as it is soft.

Ingredients (13)

Main ingredients

- 4–5 lb Silver Tip roast
- 2 large Spanish onions
- oil, for sautéing and drizzling
- 3 garlic cloves, chopped
- salt, for sprinkling

- black pepper, for sprinkling
 - garlic powder, for sprinkling
 - paprika, for sprinkling
 - 1 medium turnip, cubed
 - 1 medium knob celery, cubed
 - 5 medium carrots, sliced
 - 1 and 1/2 cups water
 - 1/4 cup **Alfasi Cabernet Sauvignon** or other red wine
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Start Cooking

Prepare the Roast

1. Sauté onions and garlic cloves in oil until golden brown. Remove from pan and sear roast on all sides, browning evenly.
2. Sprinkle roast generously with spices. Drizzle about one tablespoon oil over meat and rub in spices to coat well.
3. Place vegetables into a large roaster pan, deep enough to contain the meat. Add meat and arrange vegetables over and under meat.
4. Spoon sautéed onions and garlic over the meat. Add the water and wine to the pan. Cover pan tightly and bake at 200 degrees Fahrenheit (100 degrees Celsius) for eight to nine hours, or overnight.
5. Remove pan from oven and cool meat to room temperature. Remove the meat from the gravy and wrap tightly in foil; refrigerate to cool. Once roast is cool, slice and return meat to pan. Reheat to serve.