

Simcha Minute Steak Roast

Recipe By *Dining In*



Cooking and Prep: 
3.5 h

Serves:  8

No Allergens

Preference: Meat

A classic, juicy roast; Despite its name, you don't have to wait for a simcha to try it; enjoy it this Shabbos!

Difficulty: Easy

Occasion: Sukkot

Source: Dining In

Ingredients (10)

Main ingredients

- 1 large Spanish onion, chopped
- 1 stalk celery, chopped
- 2 large carrots, chopped
- 3- to 5-pound minute steak roast or 8–10 individual slices minute steak
- 1 teaspoon salt
- 2 shakes of black pepper
- 1 cup **Jeunesse Cabernet Sauvignon** or other sweet red wine

- 1 onion, sliced in rings
 - 1 small can mushrooms
 - 1/2 cup water, mixed with 2 tablespoons flour
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Start Cooking

Prepare the Steak

1. In large, deep pot, sauté Spanish onion until golden. Add celery and carrots.
2. In the same pot, brown roast on each side five minutes. Add salt, pepper, and wine.
3. Cook for two and a half to three hours, depending on size (cook longer for larger roast; two hours for individual slices).
4. Remove roast from pot. Add sliced onion, mushrooms, and water-flour mixture. Boil until mixture thickens. Serve roast with the vegetable sauce.

Credit

Photography and Styling by Chavi Feldman