

Braised Beef with Carrots

Ingredients

- 2 lbs top round roast or another cut for braising
- 3 slices of prosciutto
- 5 carrots, 1 julienned and 4 chopped
- 2 Tbsp butter
- 1 yellow onion, chopped
- 4 celery sticks, chopped
- 1 1/4 cups Marsala wine
- 2/3 cup veal, beef or chicken stock
- salt & pepper to taste

Directions

Cut three very deep incisions on the roast, lengthwise. Place one slice of prosciutto into each incision and then add the julienned carrots you can fit. Tie closed with kitchen string.

Melt the butter in a dutch oven or saute pan over medium-high heat. Add the onion, celery, carrots and beef and saute, stirring frequently, until both meat and vegetables are lightly browned. Add the Marsala wine and stock, bring to a boil, cover, turn heat down to low and simmer for 2 hours.

Remove the meat from the pan and keep warm. Using an immersion blender, pure the vegetables. Alternatively, transfer them to a blender and pure or do so by hand using a potato masher. Taste and adjust seasoning.

Slice beef and spoon vegetable sauce on top.