

Margie's Pot Roast

The kids love this one!

Serves 4-6

Ingredients

- 3 lb. **Manchester-Farms** Chuck or Shoulder Roast
- $\frac{1}{4}$ Cup Butter
- 3 Carrots, chopped
- 4 Celery stalks chopped
- $\frac{1}{2}$ Cup onions chopped
- 3 cloves garlic chopped
- $\frac{1}{4}$ lb. of mushrooms chopped
- 1 10 $\frac{1}{2}$ oz. can beef consommé
- $\frac{1}{2}$ Cup dry red wine
- 2 tsp. salt
- $\frac{1}{8}$ tsp. pepper
- $\frac{1}{2}$ tsp. paprika
- 1 TBSP capers
- 1 Cup sour cream

Preheat oven to 350 degrees. Take a large Dutch oven, heat the butter and brown the roast on all sides. Add carrots, celery, onion and garlic to pan and cook until onion is soft. Add mushrooms. Combine half of the consommé with the wine, salt, pepper, paprika and capers. Add to the beef. Cover and bake for 2 hours.

Remove meat to platter and cover. With slotted spoon remove the vegetables from the pan and puree in a blender add to pan liquids. Add remaining consommé and stir into pan liquids. Cook until sauce boils and thickens. Stir in sour Cream and heat but do not boil. Serve the sauce over the sliced meat!

