

early dismissal pot roast

By Dan Pelosi (*modified to match WTC style*)

Serves 8

Cook time: 3 hours, 45 minutes to 5 hours (~45 minutes active, 3 to 4 hours inactive)

Tools (*with Caro's product recommendations linked*):

- [Large Dutch oven](#)
- [Chef's knife](#)
- [Cutting board](#)
- [Food processor](#)
- [Tongs](#)
- Kitchen twine

- 4 medium carrots, divided
- 2 celery stalks
- 1 large white onion
- 8 garlic cloves
- 1 tablespoon tomato paste
- 1/2 cup red wine
- 1 (28-ounce) can crushed tomatoes
- 1 large bulb fennel, halved and thinly sliced
- 1 pound peeled pearl onions
- 8 ounces sliced cremini mushrooms
- 2 parsley sprigs
- 2 rosemary sprigs
- 2 sage sprigs
- Herby Horseradish Cream (recipe follows), for serving

Ingredients:

- 1 (3-pound) boneless chuck roast or bottom round
- Kosher salt and freshly ground black pepper
- 2 tablespoons extra-virgin olive oil
- 4 ounces cubed pancetta

Preheat the oven to 350°F.

Season **1 (3-pound) boneless chuck roast or bottom round** all over with **kosher salt and freshly ground black pepper**. Heat **2 tablespoons extra-virgin olive oil** in a large Dutch oven over medium-high heat. When the oil is shimmering, add the meat and cook until nicely browned all over, about 6 minutes on each large side and 2 minutes on each small side. Transfer the roast to a plate.

Reduce the heat to medium and add **4 ounces cubed pancetta**. Cook, stirring occasionally, until the pancetta is crispy, about 4 minutes.

Meanwhile, roughly chop **2 of the carrots, 2 celery stalks, and 1 large white onion**. Add the veggies, along with **8 garlic cloves**, to a food processor and pulse about 8 times to finely chop the ingredients. Add the veggies to the pot and season with salt and pepper. Cook, stirring occasionally, until a thick, paste-like mixture forms, 10 to 12 minutes. (The veggies will release a lot of liquid at first and then dry out.) Stir in **1 tablespoon tomato paste** and cook until it darkens to a deep red, about 2 minutes. Stir in **1/2 cup red wine** and **1 (28-ounce) can crushed tomatoes** and season with **salt and pepper**. Add **1 thinly sliced fennel bulb, 1 pound of peeled pearl onions, and 8 ounces sliced cremini mushrooms**. Cut the **remaining 2 carrots** into 1-inch pieces and add them to the pot. Stir to coat everything in the tomato sauce and bring to a simmer.

When the sauce begins to simmer, use tongs to nestle the seared roast into the center of the pot. (You might have to move some veggies out of the way to make room, but everything should fit snugly.)

Gather **2 parsley, 2 rosemary, and 2 sage sprigs** into a bundle, wrap it a few times with a piece of kitchen twine, and tie it tightly. Drop the bundle into the tomato sauce and cover the pot.

Roast for 3 to 4 hours, until the meat is fall-apart tender. Make the herby horseradish cream (recipe below) while it's roasting. Remove from the oven and use tongs to roughly break up the meat into large pieces. Serve from the pot with the horseradish cream alongside.

herby horseradish cream

Makes about 2 cups

- 1 (16-ounce) container sour cream
- 1/4 cup chopped fresh parsley
- 1/4 cup chopped fresh basil
- 1/4 cup prepared horseradish
- Kosher salt

In a medium bowl, combine **1 (16-ounce) container sour cream, 1/4 cup chopped fresh parsley, 1/4 cup chopped fresh basil, 1/4 cup prepared horseradish, and a large pinch of kosher salt.**

Whisk to mix well. Cover tightly with cling wrap and refrigerate until ready to serve, or store in an airtight container in the refrigerator for up to 3 days.