

OLD DORIA'S SPECIAL ROAST BEEF



Ingredients:

5 Pounds marbled center cut beef

1 cup Chianti

5 large sprigs Rosemary

2 cups good beef broth

6 large garlic cloves, minced

1 large carrot, minced

2 stalks celery, minced

1/2 large sweet onion, minced

Coarse salt

Fresh ground black pepper

Rub the beef evenly with the coarse salt. In a deep, glass bowl, pour the Chianti and add vegetables and Rosemary. Submerge the entire piece of beef. Cover the bowl tightly with cloth and rubber band, or plastic. Refrigerate for 8 hours.

After marination, remove beef and set on a rack. Allow to come to room temperature, about 1 hour. Preheat oven to 300°F. When oven is fully preheated, set the beef in a covered roaster, and allow to slow cook for 2-3 hours, depending on desired degree of doneness. Take the cover off and brown for an additional 30 minutes. Remove beef from oven, and roasting pan.

Use drippings in pan to make ***Guiseppi's Gravy***.