

# TIM FARMER'S COUNTRY KITCHEN

## CHUCK ROAST (FANCY SCHMANCY)

*2 lb chuck roast*

*Olive oil*

*Salt*

*Pepper*

*1 onion, chopped*

*1 fennel bulb, chopped*

*4 garlic cloves, pressed*

*6-7 mushrooms, chopped*

*2 cups beef broth*

*1/2 cup red wine*

*2-3 carrots, sliced thin*

*1 tablespoon beef bouillon*

*1 1/2 tablespoons red currant jelly*

*Pinch of ground fennel*

*Fresh Basil/Rosemary/Thyme/Oregano (tied together in bouquet garnie)*

*Fennel fronds/leaves*

*1 box ziti pasta*

Coat chuck roast with olive oil and season with salt and pepper. Sear in dutch oven over medium/high heat until brown on all sides and remove. In pot, add more oil and cook onion and fennel until soft. Stir in garlic and mushrooms and cook until soft. Put in rest of ingredients (except pasta) and add roast back to the pot. Place in oven, uncovered at 350 Degrees for 1.5 hours. Remove meat and pour juice into saucepan. Add veggies and cut up meat back to juice and thicken with cornstarch + water if desired. Cook pasta according to package directions. Pour meat and sauce over top of pasta and serve.

