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# *Mack Brook Farm Sirloin Kebob Pot Roast*

This recipe comes courtesy of the fabulous local chef John Marzilli of Salty's Pub in Latham, NY! Mack Brook Farm had the honor of being paired with Chef Marzilli for a charity event to raise money for the Capitol District Community Gardens. The event paired local farmers with local chefs. Chef Marzilli used our sirloin kebobs to make this basic, yet very tasty, version of pot roast. It was a hit at the event, and we're sure you'll love it at home too.

**INGREDIENTS**
2 pounds of Mack Brook Farm kebobs
2 tablespoons butter
2 tablespoons olive oil
8 ounces baby carrots (1/2 small bag), diced
1 bunch celery, diced, tough outer ribs peeled
1 medium onion, diced
1/4 cup flour
Salt and pepper to taste
1 cup good red wine
2 cups good beef stock (see recipe for stock using Mack Brook Farm soup bones)

**DIRECTIONS**
Melt butter in a large sauté pan or Dutch oven. When melted, add olive oil. Brown the meat in batches using tongs to turn the pieces. Cook about 3 minutes per side. Lightly salt and pepper each batch. Remove meat from pan with tongs and set aside on a platter.

Using the same pan, combine carrots, celery, and onion. Dust with flour and a small pinch of salt and pepper. Cook, stirring frequently, until the vegetables brown. About 4 minutes.

Add wine to deglaze the pan, scraping up all the browned bits. Cook to reduce liquid by half.

Return meat to pan, including juices that may have collected. Add stock to a level half way up the meat. Meat should not be covered or it will 'stew' rather than 'braise'. Bring to a boil. Cover and lower heat. Simmer for 3 hours. Let sit covered, off of heat, for another 30 minutes (very important to redistribute juices through the meat).

Note: Dish can be made a day ahead. As with many dishes, making this ahead of time really gives the flavors time to blend. Reheat by adding a small amount of stock or water.