

Wining and Dining *the Casa di Vino Way*

MEXICAN POT ROAST

Yield: 4 servings

6 lb Beef Roast; *
8 ea Cloves Garlic
4 ea Slices Bacon, Cut In Half
2 ts Salt
1/2 ts Pepper
1/2 c Mustard; Prepared
1/4 c Vegetable Oil
1/2 c Carrot; Chopped
1/2 c Celery; Chopped
1/2 c Mushrooms; Sliced
2 tb Fresh Cilantro; Snipped
1 ts Nutmeg; Ground
1 ts Thyme; Ground
2 ea Jalapeno Chiles; **
2 ea Bay Leaves
1/2 c Onion; Chopped, 1 Medium
12 oz Beer; 1 Btl Or Can, Any Kind

Beef roast should be a arm, blade, or cross-rib roast. **

Jalapeno chilies should be seeded and finely chopped. Make a 1 1/2-inch deep cut across the beef roast. Wrap each clove of garlic in 1 piece of bacon and insert in the cut. Sprinkle beef with salt and pepper and spread the prepared mustard on. Cover and refrigerate at least 4 hours.

Cook beef in oil in a 4-quart Dutch oven over medium heat until brown. Stir in remaining ingredients. Heat to boiling and then reduce the heat. Cover and simmer until beef is tender, about 2 1/2 hours.

Remove beef to warm platter. Remove bay leaves from the broth. Skim fat from the broth. Place 2 cups of the broth and vegetables in a blender container; cover and process on medium speed until smooth. Serve with the beef.

Courtesy of Recipe Source

**Suggested Wine Pairing:
2007 Almira “Los Dos”**

Casa di Vino is located in Johnston, Iowa (86th Street, adjacent to the Dahl's Grocery Store)