

## **Brasato al Barolo**

*Piemontese cooks simmer large cuts of beef in the Barolo wine of the region, but any hearty, dry red wine would work well, too. Serves 6 to 8.*

**3 tablespoons olive oil**  
**1 boneless beef chuck or bottom round roast (3 ½ pounds)**  
**2 ounces pancetta, chopped**  
**1 medium onion, chopped**  
**2 garlic cloves, finely chopped**  
**1 cup dry red wine, such as Barolo**  
**2 cups peeled, seeded, and chopped tomatoes**  
**2 cups beef broth**  
**2 carrots, sliced**  
**1 celery rib, sliced**  
**2 tablespoons chopped, fresh, flat-leaf parsley**  
**Salt and freshly ground black pepper**

In a large, deep, heavy pot with a tight-fitting lid, heat the oil over medium heat. Add the beef and brown it well on all sides, about 20 minutes. Season to taste with salt and pepper and transfer to a plate.

Spoon off all but two tablespoons of the fat. Add the pancetta, onion, and garlic to the pot. Cook, stirring frequently, until tender, about 10 minutes. Add the wine and bring it to a simmer.

Add the tomatoes, broth, carrots, celery, and parsley. Return the meat to the pot. Cover the pan and bring the liquid to a simmer. Cook at a simmer, turning the meat occasionally, 2 ½ to 3 hours, or until it is tender when pierced with a fork.

Transfer the meat to a plate. Cover and keep warm. If the sauce in the pot seems too thin, raise the temperature and boil it until slightly reduced. Taste the sauce and adjust for seasoning. Slice the beef and serve it hot with the sauce.

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*Contributed by Dana Kaplan - author of many wonderful travel stories to Italy - written in Italian and in English; <http://www.ritrattiitaliani.blogspot.com/>*

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