

Gallia Ranch Roast



4-6 lbs brisket or chuck roast

Oil for browning beef

Salt & Pepper

4 cloves of garlic

1 cup Onion diced.

1 cup Bell Pepper diced.

1 cup of red wine

3 cups of beef broth*(in 2 parts: 2 cups then 1 cup)

½ cup orange juice

¼ cup red wine vinegar

1 ½ cup homemade chili sauce (12oz bottle Heinz Chili Sauce will work)

1 – 2 tablespoons of Worcestershire sauce

Optional: ¼ cup brown sugar

1-2 bay leaves

Red pepper flakes to taste (depending on how spicy you like it)

- Heat oven to 325 degrees
- Cut roast into large chunks brown in oil in large Dutch oven.
- Season with salt and pepper.
- Remove beef from pot and set aside.
- Add onion and bell pepper to pot and sauté for approx. 5 minutes and then add garlic and cook a little longer.
- Deglaze pot with red wine.
- Add 2 cups of beef broth* and browned beef and remaining ingredients.
- Cook in oven at 325 degrees for 3-4 hours.
- After about 2 hours add remaining beef broth and finish cooking.
- Thicken liquid with roux or corn starch slurry.
- Serve with mashed potatoes or shred beef and serve on hardy sourdough rolls