

Tangled Up In Blue



A Family Business at Heart

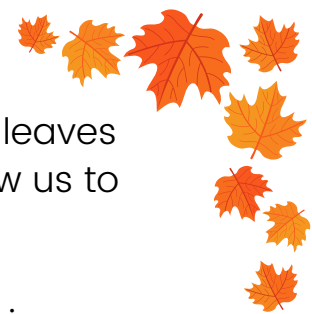
In our first edition of Tangled Up In Blue, we're proud to introduce our own "Brady Bunch" family. Cobalt Painting has always been more than just a company – it's a family focused business built on Kindness, Integrity, Leadership, Growth, and Service. Every brushstroke we make reflects the care and commitment we have for our customers, employees, and vendors. You are all part of the Cobalt Family. We believe that our strong values is what makes our work stand out. Thank you for being part of this journey with us as we continue to bring beautiful transformations to your homes and businesses.

Around the House with Jamie

Fall and Winter holidays are my favorite time of year. The leaves change, the crisp weather moves in, and the Holidays allow us to celebrate with those you love!

Check out my Pinterest board to spark some interest in decorating, celebrating and finding time to reflect.

I hope you enjoy!



BRU IN THE KITCHEN

Wine Braised Beef with Mushrooms

Ingredients:

- 5 pounds chuck roast, cut into 3-4" pieces, large fat pieces trimmed
- 2 tablespoons Extra virgin olive oil
- 1 tablespoon kosher salt
- 1 medium sized onion, finely diced
- 2 large carrots, peeled and finely diced
- 2 bay leaves
- 4 garlic cloves, smashed
- 2 tablespoons tomato paste
- 3 tablespoons all purpose flour
- 3 cups light red wine, like a Pinot Noir
- 1 pound crimini mushrooms, quartered
- 3 sprigs fresh thyme
- Pepper

Steps:

- Preheat oven to 350°F.
- Pat dry meat and generously salt and pepper all sides.
- In a large braiser or Dutch oven, heat oil until shimmering. In small batches, brown all sides of the meat. About 2 minutes per side. Set meat aside.
- Reduce heat to medium low and add onions, carrots and bay leaves. Saute until carrots and onions are just tender, about 5 minutes. Add garlic and cook for 2 more minutes.
- Stir in tomato paste. Sprinkle the mixture with flour and stir until absorbed. Slowly stir in the wine and add the mushrooms.
- Place the meat back to the braiser in a single layer. The meat should sit just above liquid line. For a good braise, you don't want it fully immersed in the liquid. Tuck the thyme between pieces of meat and bring the dish to boil. Cover and place in preheated oven. Cook for 2 ½ -3 hours. Meat should gently fall apart with a fork when done.
- Serve in a shallow bowl over a bed of creamy mashed potatoes and along side some hearty vegetables.



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We want to extend a heartfelt thank you to all of you who took the time to read our very first edition of Tangled Up In Blue. Your support means the world to us and we look forward to sharing ideas, insights, and stories with you each quarter.



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