

Prime Shoulder Roast with Garlic and Red Wine Mushrooms Sauce

Ingredients:

1 each Prime Shoulder Roast
1/3 cup Vegetable Oil or Rendered Bacon Fat
1/4 cup Salt
1/3 cup Fresh Ground Black Pepper
30 large Fresh Garlic Cloves, minced
1/3 cup Fresh Rosemary, minced
1 tbsp Fresh Rosemary, for the sauce
4 lbs Fresh Mushrooms, sliced
3-3/4 cups Beef or Chicken broth
2-3/4 cups Red Wine
2/3 cup Dijon mustard
2 tbsp Cornstarch, dissolved in water
2 tbsp Water



Directions:

Heat oven to 290° F. Heat a large roasting pan set at medium-high heat on stove top. Rub roast on all sides with oil, salt and pepper. Turn on exhaust fan, add roast to hot roasting pan and brown on all sides, about 10 minutes total. Transfer roast to a platter. When cool enough to handle, rub garlic and rosemary all over. Meanwhile, add mushrooms to hot pan and sauté until well browned, about 8 minutes. Mix broth, wine and mustard; add to mushrooms and simmer to blend flavors and reduce slightly, about 3 minutes. Pour mushroom sauce into a bowl; set aside. Set a wire rack over the roasting pan and set roast on rack. Slow-roast in oven until roast reaches an internal temperature of 129° F for medium-rare and 135° F for medium. Transfer roast to a cutting board and rest 15 minutes before slicing; remove rack from pan. Pour off excess fat, if any. Set pan over medium-high heat; return mushroom sauce to pan heat to a simmer. Add cornstarch and continue to simmer until sauce thickens slightly, about a minute. Carve meat and serve with the sauce.