

## **Colorado Beef Shoulder Roast**

*Chef Jim Dotsch and Ron Pearman*

*State Fair-Colorado Proud/Colorado Cattle Women Mystery Match-Up 4<sup>th</sup> Place Team*

### Ingredients:

3 lb. beef shoulder roast, trimmed of all fat and connective tissue  
2 cloves fresh garlic, sliced  
3 carrots, julienne  
Carrot peelings  
12 oz. Coastalfields calabasitas  
4 oz. beef juice drippings  
4 tbsp. Regina Cucina Spicy Italian Garlic Mix  
1 tbsp. corn starch  
3 tbsp. cold water  
2 tbsp. oil  
Sinton Dairy butter

### Instructions:

Rub trimmed beef in spice mix. Sear over high heat using 2 tbsp. oil and 1 tbsp. butter. Remove beef from pan after well browned and reserve liquid. Put roast on a sheet pan, cover with aluminum foil and cook in oven at 350°F for 40-50 minutes. Using the sauce pan you seared the beef, add the garlic, carrot peelings and beef trimmings and simmer with one cup of water for 30 minutes. Strain the liquid, return the drippings to the pan and thicken to sauce consistency, adding the corn starch slowly. Mix corn starch and cold water until smooth then set aside.

Cut calabasitas and carrots into thin strips. Sauté carrots for 3-4 minutes over medium high heat with 1 tbsp. butter. Add calabasitas and sauté for 2 more minutes. Season to taste with salt and pepper.

Remove beef from oven, slice against the grain in thin slices (1/8-1/4 inch). Fan slices onto plate, drizzle sauce over top and accompany with vegetables.