



### **Ingredients**

- 2 pound round roast
- 4 c white mushrooms, thickly sliced
- 3 c cremini mushrooms, thickly sliced
- 1 c exotic mushroom blend, sliced
- 1 c dry red wine
- 4 c fat free beef broth
- 1 T tomato paste
- 14 oz canned tomatoes, undrained
- 5 cloves garlic, peeled
- 4 sprigs fresh thyme
- 3 sprigs fresh rosemary
- 1/2 c water
- 2 - 3 T cornstarch

### **Cooking Directions**

1. Preheat oven to 350.
2. Sear roast on all sides in a Dutch oven over medium-high and remove from pan.
3. Saute mushrooms in the Dutch oven, allowing them to sweat. Scrape the bottom of the pan to loosen the browned bits.
4. Add 1 cup of red wine and bring to a boil, simmer 5 minutes.
5. Add garlic, rosemary, and thyme to the pan.
6. Return the roast to the pan along with any juices that may have seeped out.
7. Cover and bake at 350 for 3 1/2 to 4 hours or until fork tender.
8. Remove from oven and remove roast from the pan. Bring broth mixture to a boil over medium-high heat.
9. Combine 1/2 cup of cold water with 2-3 tablespoons of cornstarch. Add slurry to boiling broth, bring to a boil, then simmer until thick.
10. Slice roast and serve immediately with the mushroom gravy.