

FALL FLANKEN ROAST

Recipe from Chanie Apfelbaum  @busyinbrooklyn

Prep Time

25 min

Cook Time

3 hours

Level

Medium

Servings

6-8



Ingredients

4lb. 3-bone flanken roast
1 tbsp cocoa powder
2 tsp Urfa biber* (dried Turkish chili pepper)
1 tsp finely ground coffee
1 ½ tsp allspice
½ tsp cumin
¼ tsp cinnamon
⅛ tsp cloves
2 tsp kosher salt
½ tsp coarsely ground black pepper
3 tbsp grapeseed oil
1 large red onion, sliced into wedges
5.3 oz roasted and shelled chestnuts
1 cup dry red wine
1 cup beef stock
2 tbsp honey

*Urfa biber is a mild chili with notes of chocolate, raisin, and coffee. If you cannot find, substitute with 1 tsp Aleppo pepper.

Directions

1. Preheat oven to 350°F.
2. In a bowl, stir and combine the cocoa powder, urfa pepper, coffee, allspice, cumin, cinnamon, cloves, salt and black pepper.
3. Rub the mixture over the ribs on all sides.
4. Heat the grapeseed oil in a large Dutch oven.
5. Sear the roast on all sides over medium heat and remove from the pot.
6. Add the onions and chestnuts and sauté until the onions start to caramelize.
7. Add wine and bring the mixture to a simmer, scraping up the bits from the bottom of the pot. Cook until the wine is reduced by half.
8. Add the beef stock and return the meat to the pot.
9. Drizzle honey over the roast. Cover, place in the oven and cook for 3 hours, or until the roast is fork-tender, basting every hour with the sauce.
10. Remove the roast from the pot. If desired, reduce the sauce until it thickens and coats the back of a spoon. Serve & Enjoy!