SUNDAY RIVER RANCH®

TEXAS WAGYU BEEF

WAGYU RECIPE COLLECTION

Slow-Braised Wagyu Arm Roast with Garlic & Red Wine Gravy

A rich, tender Wagyu arm roast, slow-braised with garlic, herbs and red wine for deep, restaurant-quality flavor.



Slow Braised • Rich Gravy • Ranch Raised

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SUNDAY RIVER RANCH | SIGNATURE WAGYU RECIPES

Slow-Braised Wagyu Arm Roast

with Garlic & Red Wine Gravy

PREP 20 MIN | BRAISE 3–4 HOURS | SERVES 6 | OVEN 300°F

INGREDIENTS

- ☐ 3–4 lb Sunday River Ranch Wagyu arm roast
- ☐ 2 tsp kosher salt; 1 tsp black pepper
- ☐ 1 tbsp neutral oil (only if needed for searing)
- ☐ 1 large yellow onion, sliced; 4 garlic cloves, smashed
- ☐ 2 tbsp tomato paste; 1 cup dry red wine
- ☐ 2 cups low-sodium beef stock
- ☐ 3 rosemary sprigs; 3 thyme sprigs; 2 bay leaves
- ☐ 1 lb baby potatoes; 4 carrots, cut into chunks
- ☐ 1 tbsp cold butter (optional, to finish gravy)

METHOD

1. Season & sear. Pat roast dry; season with salt and pepper. Sear in a hot Dutch oven over medium-high heat until deeply browned on all sides. Remove.

2. Build the braise. Reduce heat; cook onion 4–5 minutes. Add garlic and tomato paste; stir 1 minute. Pour in wine, scraping up browned bits; simmer 3 minutes.

3. Braise gently. Add stock, herbs, and roast. Liquid should reach about halfway up the meat. Cover tightly and bake at 300°F for 2 hours.

4. Add vegetables. Nestle in potatoes and carrots. Cover and cook another 1–2 hours, until roast is fork-tender and vegetables are soft.

5. Finish gravy. Transfer roast and vegetables. Skim excess fat. Simmer braising liquid to thicken; whisk in cold butter if desired. Season to taste.

6. Serve. Slice or pull roast apart; spoon warm gravy over the meat.

RANCH TIP

Arm roast is best cooked low and slow until the connective tissue softens. Keep the braise at a gentle simmer; Wagyu richness needs no heavy oil.

Food safety: USDA recommends cooking beef roasts to at least 145°F with a 3-minute rest. This braised roast cooks well beyond that temperature for tenderness.