SUNDAY RIVER RANCH®

TEXAS WAGYU BEEF

WAGYU RECIPE COLLECTION

Slow-Braised Wagyu Chuck Roast

with Red Wine, Rosemary & Roasted Vegetables

A rich, fork-tender ranch favorite for the whole family.



Sunday Comfort • Deep Flavor • Ranch Raised

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Slow-Braised Wagyu Chuck Roast

with Red Wine, Rosemary & Roasted Vegetables

PREP 25 MIN • BRAISE 3–4 HOURS • SERVES 6–8

INGREDIENTS

- ☐ 3–4 lb Sunday River Ranch Full-Blood Wagyu chuck roast
- ☐ 2 tsp kosher salt; 1 tsp freshly cracked black pepper
- ☐ 1 tbsp neutral oil (use less if the roast renders plenty of fat)
- ☐ 1 large onion, quartered; 4 garlic cloves, smashed
- ☐ 2 tbsp tomato paste; 1 cup dry red wine
- ☐ 2 cups low-sodium beef broth; 2 rosemary sprigs
- ☐ 3 thyme sprigs; 2 bay leaves
- ☐ 1 lb baby potatoes, halved; 4 carrots, cut into chunks
- ☐ Optional: 1 tbsp cold butter for finishing the sauce

THE METHOD

1. Prepare Preheat oven to 300°F. Pat roast dry and season with salt and pepper. Heat a Dutch oven over medium-high heat.

2. Sear Brown roast 3–4 minutes per side; transfer to a plate.

3. Aromatics Reduce heat. Cook onion and garlic 3 minutes. Stir in tomato paste for 1 minute; deglaze with red wine.

4. Braise Add broth, herbs and roast. Cover and bake 2 hours.

5. Vegetables Add potatoes and carrots. Cover; cook 1–2 hours more until meat is fork-tender and vegetables are soft.

6. Finish Rest roast 10 minutes. Skim excess fat, reduce juices if desired, and finish sauce with cold butter. Serve.

RANCH TIP

Wagyu chuck has generous marbling: skim the braising liquid before serving.
Cook to tenderness, not just time; a fork should slide easily into the roast.
For a nonalcoholic version, replace wine with additional beef broth.