

## Instant Pot Beef Pot Roast with Red Wine

Serves 6

### Ingredients

- 2 tbsp vegetable oil or more as needed
- 1 boneless chuck or pot roast (4 lbs)
- ½ cup Dried Porcini mushrooms
- 2 medium onions, diced
- 1 carrot, diced
- 1 stalk celery diced
- 2 cloves garlic diced
- 2 sprigs thyme
- 1 bay leaf
- 1 sprig rosemary
- 1 cup dry full bodied red wine (Syrah or Shiraz)
- 4 cups beef stock
- 3 carrots, bite size pieces
- 3 parsnips, bite size pieces
- 1 cup Cipollini onions
- 8 oz button mushrooms
- Kosher Salt and freshly ground black pepper



### Directions

1. Soak the porcini mushrooms in 1 cup of hot water and soak for 30 minutes.
2. Thoroughly pat the roast dry with paper towels; sprinkle generously with salt and pepper. Heat the vegetable oil in the Instant Pot using the sauté function no high. Brown roast thoroughly on all sides, reducing heat to medium if fat begins to smoke, 2 – 3 minutes per side. Transfer the roast to a large plate; set aside.
3. After 30 minutes, strain the mushroom liquid and set aside.
4. Keep IP on Sauté. Add onions, carrots, and celery to pot and cook, stirring occasionally, until beginning to brown, 6-8 minutes, add the garlic and cook until fragrant, about 30 seconds. Add the reserved mushrooms and the red wine to deglaze the pot, scraping the bottom of the pan with a wooden spoon to loosen the browned bits. Reduce the wine by half and return the roast and any accumulated juices to the pot; add the mushroom liquid and beef stock to come halfway up the sides of the roast. Add ½ tsp kosher salt. Bring the liquid to a simmer.
5. Add the carrots, parsnips, onions and mushrooms on top. Secure lid and set lid to seal. Set on Manual with the warming feature off (press manual button twice on Instant Pot to turn warming off) for 60 minutes. (Note: It will take approximately 15 minutes for pot to reach full pressure before the 60 minute timer will start.)
6. Let Instant Pot NATURALLY release (Do not immediately use quick release) for at least 20 minutes before quick releasing. I personally prefer to let it completely naturally release

7. Remove roast from instant pot.
8. Strain liquid, add back to IP on Sauté and reduce liquid by half. Adjust seasoning with salt and pepper to taste.
9. Slice, and serve with the vegetables and sauce.

***Note: make a day ahead and serve the next day, so that the flavours have a chance to build.***