

PERONI POT ROAST

R I S T O R A N T E

paesanos[®]
1 6 0 4

Ingredients	Amount
Garlic-whole	1/4c
Celery-halved	1/2c
Carrots-split	2ea
Peroni beer	1ea
Chuck flap	5#
Flour	1/4c
V-8 Juice	2c
Stock	2c
Pepperocini	1c
Thyme	bunch
Onions sliced and carmelized	4ea

Procedure

1. Cover beef with salt and pepper
2. Sear on flat top
sear carrots and celery
3. Add all to braiser
4. Carmilize onions add flour
5. Top meat
bring to boil and cover
6. Bake @300 for three hours or till tender
7. Remove meat celery and carrtos
discard carrots celery reduce liquid
pour back over meat

JALAPENO PESTO

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Ingredients	Amount
Seeded jalapenos	3ea
Lemon juice	2T
Raw garlic	1T
Cilantro	bunch
Olive oil	4T
Parmesan cheese	1/2c
Pine nuts – toasted	1/4c

Procedure

1. Process together in food processor adding cheese last
2. Season to taste

HOUSE DRESSING

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Ingredients	Amount
Pasteurized egg yolk	2ea
Water	1/2c
Lemon juice	1/2c
Red wine vinegar	1/2c
Dijon	2T
Karo corn syrup	1/2c
Minced garlic	1T
Oregano	1T
Clark McDaniel's seasoning	1T
Kosher salt	2T
Oil	4c
Chopped peppadews	1/2c

Procedure

1. Blend all together except oil and peppadews
2. Add oil slowly while blending
3. Add peppadews and pulse
4. Check seasoning and adjust as needed