

MAKE IT!

Bloody Mary Beef

SERVES 4-6

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|---|--|---|---|
| 2 | tablespoons olive oil | ¼ | cup vodka |
| 3 | pounds braising beef (like brisket, chuck, shank, or bottom round) | 1 | jar American Spoon Bloody Mary Mix |

Preheat oven to 300°F. Heat oil over medium-high heat in a Dutch oven. Add the beef to the pot and cook beef slowly on all sides until golden brown, about 10-15 minutes total. Remove the beef from the pan and pour off all the rendered fat. Add the vodka to the pan and use a wooden spoon to scrape up any brown bits from the bottom of the pot. Reduce the vodka by half, then return the beef to the pot. Add the jar of Bloody Mary Mix, then fill the empty jar with water and add that to the pot, too. Bring the liquid to the boil, then place the lid on the pot and put in the oven.

Cook the beef in the oven for 3-4 hours, basting every minutes or so. If you notice the liquid reducing down too quickly, add a splash of water. Check for doneness after 3 hours; when done, a knife should move easily through the meat with no resistance. When the beef is tender, remove it from the pan and set it aside to rest. Check the consistency of the braising liquid; it should be very thick, but pourable. Adjust by either adding a splash of water to loosen it up, or reducing over medium heat. Serve the beef with the sauce, over mashed potatoes, if desired.



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