

Slow Cooked Silverside with Red Wine



Cooking time: 4 hours

Serves: 6

how to cook

- 1 Preheat oven to Gas 3, 170°C, fan 150°C, 325°F.
- 2 Heat the oil in a pan and then brown the meat well on all sides to seal in the flavours. Transfer to a deep roasting pan or casserole dish.
- 3 Brown the bacon and vegetables in the same pan and add to the casserole.
- 4 Pour in the wine and stock, bring to a simmer, cover tightly and cook in oven for approximately 4½ hours ensuring you baste the meat every so often.
- 5 Remove the meat to a board and slice thickly.
- 6 Add a splash of water to the sauce if it's too thick, or bring to the boil for a few minutes if too thin.
- 7 Put the meat back in the casserole, spoon over the sauce, cover and allow to rest for 15 minutes.
- 8 Serve with new potatoes and mustard.

what you need

- 1.75kg John Penny silverside
- 1tbsp olive oil
- 250g streaky bacon, chopped
- 10 large shallots, peeled and halved
- 2 sticks celery, cut into chunks
- 6 garlic cloves, unpeeled
- 200g pack baby carrots
- 250ml red wine
- 350ml vegetable or beef stock
- few sprigs of rosemary and thyme

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