

Mamma Neely's Post Roast

Written by Patrick & Gina Neely
Sunday, 05 February 2012 00:00



Momma Neely's Pot Roast

Courtesy of Patrick & Gina Neely

Ingredients

1 (3 to 4-pound) boneless bottom round roast

Kosher salt and freshly ground black pepper

1/4 cup vegetable oil

2 yellow onions, peeled and quartered

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3 cloves garlic, smashed

1 tablespoon tomato paste

1 cup red wine

2 cups beef stock

2 fresh thyme sprigs

2 bay leaves

3 carrots, peeled and sliced into 1/2-inch pieces

Freshly chopped parsley leaves, for garnish

Directions

Preheat the oven to 350 degrees F.

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Season the roast on all sides with salt and pepper.

In a Dutch oven over medium-high heat, heat the vegetable oil and sear the roast on all sides. Add the onions, garlic and tomato paste and cook until slightly colored. Add the wine, stock, thyme and bay leaves. Bring the liquid to a simmer, cover, and place in the oven.

Roast for 1 1/2 hours and then add the carrots. Continue to cook for 1 more hour. Transfer the roast to a cutting board and let rest for 15 to 20 minutes. Slice and place on a serving platter. Skim the fat off the braising liquid and serve with the roast. Garnish with parsley.

Grilled Asparagus with Barbecue Butter

Ingredients

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2 pounds large asparagus, trimmed

1 teaspoon Neelys BBQ seasoning, recipe follows

1 tablespoon olive oil

Salt and pepper

Directions

Barbecue Butter

1 tablespoon Neelys BBQ seasoning, recipe follows

1 stick butter, slightly softened

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Break off ends of asparagus.

For the butter:

Mix rub into butter. Spread the butter mixture lengthwise across a piece of plastic wrap. Roll the butter up tightly into a log and twist the ends. Refrigerate.

Preheat grill. If using a stovetop grill, use medium-high heat. Gently toss asparagus with seasoning, oil and salt and pepper, to taste. Grill asparagus until tender, turning once, about 6 minutes. Serve with barbecue butter.

Neelys BBQ Seasoning

4 ounces paprika

2 ounces white sugar

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1 teaspoon onion powder

Mix ingredients together and store in an airtight container for up to 6 months.



Chocolate Brownie Crunch

Ingredients

Butter, for greasing pan

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1 (21-ounce) box brownie mix

3 large eggs

1 cup chopped pecans

10 chocolate-caramel covered wafers

Ganache, for brownie topping, recipe follows

Whipped topping, recipe follows

Fresh raspberries

Chocolate shavings

Directions

Preheat oven at 350 degrees F.

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Prepare brownies as directed on the box for "cake-like" brownies but add additional 3 eggs. Spread half the batter into an 8 by 8-inch prepared pan, top evenly with the pecans and chocolate caramel covered wafers.. Cover with remainder of batter. Bake for 35 to 40 minutes or until the brownies are almost cooked through. Remove brownies from oven. Cool completely. Remove brownies from pan keeping square intact. Place on a baking sheet.

Top with ganache, whipped topping, raspberries, and chocolate shavings.

Ganache:

2 tablespoons light corn syrup

4 ounces semisweet chocolate, chopped finely

1/2 cup heavy cream warmed

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Mix together syrup and chocolate. Pour warm cream over syrup and chocolate. Stir until melted.

Whipped Topping:

1 cup heavy cream

1/4 cup confectioners' sugar

2 tablespoons cognac

Whip the heavy cream, adding the sugar and cognac.