



Wine Braised Mediterranean Sausage

1-2.5 lb. chuck roast
5 Bratwurst Italian sausages
4 carrots, peeled and cut into 2-inch pieces
1 medium yellow onion, coarsely chopped
2 green spring onions, white and light green parts chopped
2 large celery stalks, cut into 2 inch pieces
Leaves from the celery stalks, coarsely chopped
4 large garlic cloves, minced
1- 14.5-oz. can diced tomatoes
5 sprigs thyme, leaves removed
2 teaspoons dried oregano - preferably Greek oregano
16 Kalamata olives
3 cups red wine
1 cup beef broth
Olive oil
Salt & Pepper

- Heat a dutch oven braising pan with a thin coat of olive oil.
- Season the beef generously with salt and pepper.
- Brown evenly on all sides. Remove from pan.
- Add the sausages to the pot. Brown evenly on all sides. Remove from pot.
- Get rid of all but 2 tablespoons of the rendered fat.
- Add the onions and cook for 4 to 5 minutes, stirring occasionally.
- Add the garlic, celery and carrots. Cook for an additional 5 minutes, stirring occasionally, until starting to brown.
- Add the tomatoes with the liquid, the oregano and the thyme leaves. Mix well and cook for an additional 5 minutes.
- Return the beef and sausages to the pan.
- Add the Kalamata olives, the wine and the beef broth.
- Bring to a boil, cover and simmer for 2 hours. Stir occasionally. Uncover and cook for an additional 40 minutes. Serve!