

We think this evening's program pairs well with:

**Local Beef braised with green chile, roasted tomatoes, marjoram and farm greens, from *This Immeasurable Place*, by Blake Spalding and Jennifer Castle and Lavinia Spalding.**

**Pine Ridge Cabernet Sauvignon**



*Our bookkeeper, Katie Amazing, is also a seriously rad rancher who raises cows for us.*

*We want to use as much of the animal as possible, of course, and we never tire of this satisfying entree, which call for cuts from the chuck, brisket, or round. We serve it in a glass pie dish over a scoop of Buttery Polenta with lots of broth ladled on top.*

3 pounds beef rump roast, chuck roast, bottom round or brisket  
2 tablespoons clarified butter  
2 cups fire roasted diced tomatoes  
2 packed cups chopped kale or chard ( stem separated out to feed the goats)  
3 sliced garlic cloves  
1 cup roasted chiles, diced  
2 teaspoons salt  
2 teaspoons dried or 4-5stems fresh marjoram  
1/2 teaspoon ground black pepper

Preheat oven to 300 degrees.  
Cut the beef into large chunks.  
Melt the butter in a 12 inch Dutch oven over medium-high heat. Once hot, sear beef on all sides, in batches, being sure not to crowd the pan. Set aside.  
Keep your dutchie on the heat, pour in the tomatoes, and use their juice to deglaze. Turn off the heat.  
Add remaining ingredients and seared meat. Then pour in water so it comes 1/3 of the way up on the meat. Stir liquids to mix in the spices and tuck the greens down between the meat chunks.  
Cover with a domed lid and cook for approximately 3 hours. You can tell it's done when a fork twists easily in the meat.