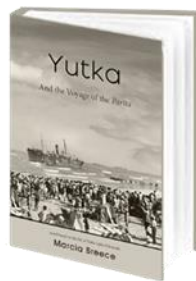


Pot au Feu

INGREDIENTS

Large onion, quartered
6 large leeks, white and pale green parts only, cut into 2 1/2-inch lengths
12 celery ribs, halved crosswise
6 medium carrots, peeled and halved crosswise
4 meaty beef shanks (about 3 pounds), 1½ in thick
3 lb beef rump roast or bottom round, tied
4 parsley sprigs
4 thyme sprigs
2 bay leaves
1 teaspoon whole black peppercorns
Kosher salt
8-10 (2-inch) marrow bones (optional)
8 quarts water
6 medium parsnips, peeled, 2-inch lengths
6 medium turnips, peeled and quartered
1 lb rutabagas, peeled and cut into eighths
1½ lb unpeeled small potatoes, about 1½ inch
Freshly ground black pepper



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METHOD

In a large pot, combine the onion and half each of the leeks, celery and carrots.
Set the beef shanks and rump roast on top of the vegetables.
Wrap the parsley, thyme and bay leaves in a piece of moistened cheesecloth, tie into a bundle, and add to the pot along with the peppercorns and 1 tablespoon of kosher salt.
Add two of the marrow bones and the water.
Bring to a boil over high heat, then reduce heat to low
Partially cover and simmer, skimming occasionally, until the rump roast is very tender, about 2 ½ hours.
Transfer the shanks and roast to a large bowl and cover.
Strain the broth and return it to the pot.
Boil over high heat until reduced to 10 cups, about 45 minutes
Skim off the fat.
Add the remaining leeks, celery, carrots, parsnips, turnips and rutabagas to broth.
Cover and simmer over low heat until vegetables are just tender, 30 minutes.
Add remaining 6 to 8 marrow bones and potatoes.
Cover and simmer until the potatoes are tender, 40 minutes.
Untie the rump roast and cut across the grain into six to eight slices.
Cut the shank meat into 2-inch chunks
add the meat to the pot and simmer until heated through.
Season with salt and pepper.
Ladle the broth into shallow bowls.
Add the meat, marrow bones and vegetables
Serve with Horseradish, whole-grain mustard and sour cream