

Bollito Di Manzo - Italian Boiled Beef

Adapted from Livia Tistarelli



- 2 lb beef chuck roast or brisket
- 2 lb beef soup bones
- 3 quarts water
- 1 large onion, quartered
- 2 large carrots, chopped
- 2 ribs celery, chopped
- 2 cloves garlic, smashed
- 1 cup canned, diced tomatoes
- 2 bay leaves
- 1 tsp black peppercorns
- ½ tsp kosher salt
- 1 tbsp fresh basil (1 tsp dried)

Place the beef, beef bones, onion, carrots, celery and garlic on a roasting pan or rimmed cookie sheet. With oven rack about 6 inches from broiler, broil the beef and vegetables for about 5 minutes per side, flipping once. The meat and vegetables should be nicely browned, but not cooked through. Place the roasted meat and vegetables, and the remaining ingredients in a heavy pot or Dutch oven. Bring to a boil over high heat, then reduce heat to medium low and simmer, covered for about 3 hours or until meat is pull-apart tender. Remove the meat and slice thin or chop. Strain remaining the stock through a fine sieve or double layered cheesecloth, I use a cotton cloth. Discard the vegetables and beef bones. Reserve one cup of broth and store the remainder in the refrigerator to make stracciatella soup.