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# Garlic Lovers Buffalo Pot Roast

*Sendik's Fine Foods*

*Internet Address: Access our online cookbook at [www.sendiksfinefoods.com](http://www.sendiksfinefoods.com).*

Servings: 6

**4 pounds buffalo roast**  
**2 teaspoons kosher salt**  
**2 teaspoons freshly ground black pepper**  
**1 tablespoon olive oil**  
**8 garlic cloves, smashed**  
**3 large sweet onions, chopped**  
**1 teaspoon thyme**  
**1 teaspoon basil**  
**1 cup Merlot**  
**6 carrots, large chop**  
**4 potatoes, large chop**  
**1/4 cup water**  
**3 tablespoons cornstarch**

Preheat oven to 300 degrees. Season the buffalo with the salt and pepper.

Heat the olive oil in a Dutch oven over medium heat. Brown both sides of roast. Place the garlic and onions on top of the roast. Sprinkle with thyme and basil and add wine. Cover roast and put in oven for 2 hours. Add carrots and potatoes to the roast. Roast for about 30 more minutes or until meat and vegetables are tender.

Remove the roast and let stand 10 minutes before slicing. Remove the vegetables and set aside in a warm place. Skim the excess grease off the pan juices with a spoon. Heat the remaining liquid on the stove. Add water to liquid. Scrape the pan and add corn starch to thicken.

On a large serving platter, plate the sliced roast and surround with vegetables. Serve gravy on the side.

Suggested Wine: California Merlot

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**Wild Game Entrees**