

## Aguascalientes Style Roast with Grapes – *Asado con Uvas*

### Ingredients

- 2 lb (1 kg) Beef roast, such as tip Sirloin
- 1 lb (454g) seedless sweet red grapes; washed
- 1 lb (454g) tomatoes;  
washed, stem spot removed, and sliced
- 1 white onion;  
ends removed, peeled, and sliced
- 4 tbsp olive oil
- 3 tbsp red wine vinegar
- 2 tbsp Worcestershire sauce
- 2 tbsp sweet red wine, such as Jerez or Port
- ½ tbsp Dijon mustard
- 1 cup water
- 2 tbsp corn starch, for thickening
- Salt and black pepper, to taste



Preheat oven to 350°F (180°C). Pat dry the roast with a paper towel, then place in a baking tray with rim; season all sides with salt and pepper, pricking around with a fork. Arrange sliced tomatoes and onions all over and around the meat, then drizzle with olive oil. Bake in the oven for half an hour. Meanwhile, mix together the vinegar, Worcestershire sauce, sweet red wine and mustard, then incorporate half a cup of water. After the half hour, take roast out of the oven, sprinkle tomatoes and onions with salt, then pour sauce all over. Return to the oven. While the roast continues to bake, separate grapes into small bunches of three to five grapes each. After another half hour, take the roast from the oven and arrange the grapes on top. Return to the oven and bake for another twenty to thirty minutes. Remove from the oven, transfer meat, veggies and grapes to a large serving plate and tent with foil. While the meat rests, mix corn starch with the other half a cup of water, to form a smooth slurry; add to the juices and sauce remaining in the baking tray. Stir vigorously with a beater; pour into a saucepan while scraping any bits off the bottom of the tray. Place saucepan over medium heat and cook sauce, stirring constantly with the beater, until it thickens and starts to gently bubble. Serve roast with gravy, as seen above. To plate, first make a bed of onions and tomatoes; slice some roast and arrange on the veggies, placing some grapes on the side. Decorate meat with a couple of slices of tomato and onion, and top with a small bunch of grapes. Finish with a generous helping of gravy on top, and enjoy while still piping hot:

