

## **Slow Cooked Veal Roast** **Paired with Corbett Canyon Sauvignon Blanc**

½ teaspoon dried basil  
½ teaspoon dried thyme  
½ teaspoon Italian Seasoning  
Salt and pepper to taste  
3 cloves garlic, minced  
2 lb Veal Roast  
½ cup Corbett Canyon Sauvignon Blanc  
1 teaspoon cornstarch  
¼ cup water

Preheat oven to 325 degrees. Combine all of the dried spices and rub over veal roast. Place the roast on a rack in a shallow roasting pan. Roast in oven for 1 hour and 45 minutes. Veal roast is cooked when the meat thermometer reaches 160 degrees.

Remove from oven and transfer to warm platter. Let rest 15-20 minutes.

In the meantime, drain the fat from the roasting pan (if necessary). Place roasting pan on the stove and add wine. Cook over medium heat for 2 minutes, scraping the pan to loosen meat from pan. In a separate small bowl, add cornstarch to water; add to roasting pan. Continue to stir until juices become slightly thickened.

Carve roast and serve immediately.

Prep time: 15 minutes  
Cooking time: 2 hours  
Serves 4

**CORBETT CANYON**