



Fig Jam CAB® Coulotte Roast

Winning recipe of the NJAS Cookoff Contest. Prepared by Blake Wolter and his team.

THE MEAT

3-4 lb. CAB® coulotte roast
Salt & pepper

THE MARINADE

1/3 cup + 1 T. fig jam, divided
1/3 cup balsamic vinegar
¼ cup Worcestershire sauce
1-2 T. minced or granulated garlic
1 t. fresh rosemary (optional)
1 T. Dijon mustard

THE FINISH

4 oz. Brie cheese crumbles

INSTRUCTIONS

1. Dry roast with paper towel. Season with salt and pepper
2. Mix marinade ingredients (reserve 1 T. fig jam for later step). Pour into gallon zip-seal bag.
3. Add roast to bag and seal. Massage marinade into roast. Place in refrigerator for 2-6 hours.
4. Remove roast from refrigerator and bring to room temperature (about 1 hour). Save marinade for later.
5. Sear roast on all sides on hot grill. Lower grill to 300°F to 350°F. Roast until internal temperature reaches 135°F, about 45 minutes.
6. Remove from heat, cover with foil, and let rest 10 minutes before slicing.
7. Meanwhile, in a saucepan, cook leftover marinade plus 1T. fig jam. Bring to a medium boil for 10 minutes until reduced to thick sauce consistency.
8. Slice roast, drizzle with sauce, and sprinkle with Brie cheese crumbles. Serve with fresh vegetable and potato of choice.

