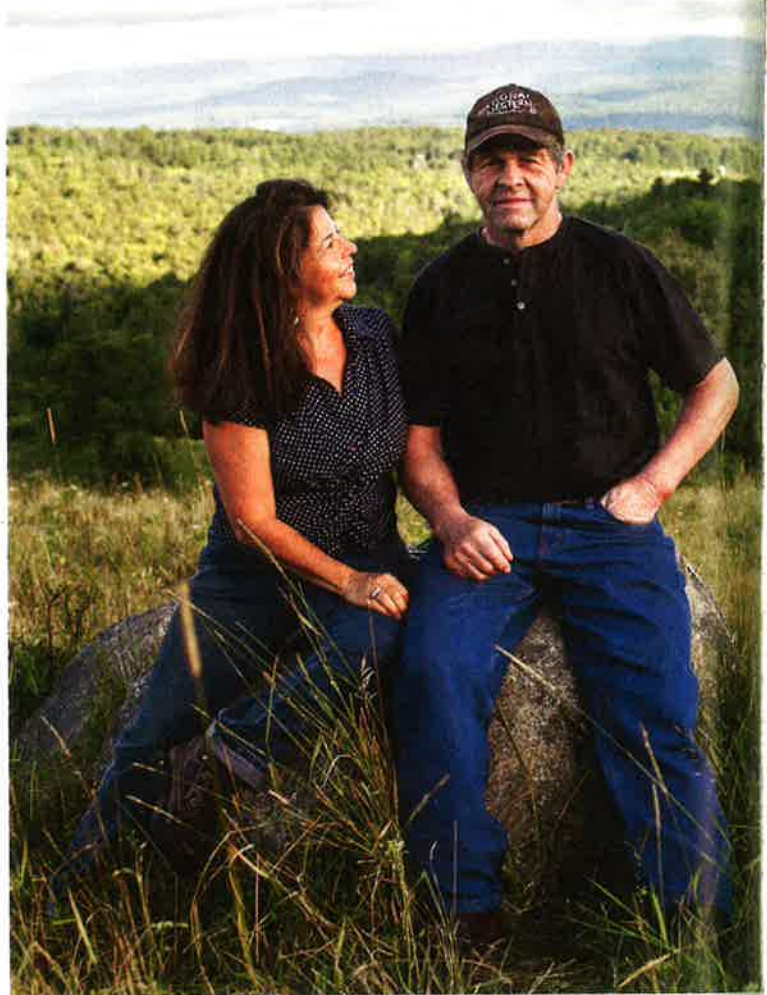


SHAT ACRES FARM

The Shatney family has been raising Highland cattle on Shat Acres Farm in Greensboro Bend for over 40 years. They market their beef under the brand name Greenfield Highland Beef. The family has the oldest closed herd in the country, which means that they have not bought a cow in over 30 years, and their herd is the third-largest herd of Highlands in the United States. Today, the farm is considered to have some of the top Highland cattle genetics in the country.

The success of Shat Acres Farm stems from Carroll Shatney, who had an eye for cattle. He knew which bulls to use and which animals to cull. Carroll loved his Highlands and instilled that love in his son, Ray, who today owns the farm with Janet Steward. Ray's oldest daughter, Kelly, her husband, Matt, and their children are now working on the farm, the third and fourth generation to do so. Being a good steward of the land has always been part of the Shatneys' farm philosophy—"taking care of the land so your animals will have what they need." The owners feel an obligation to make sure that their animals are properly cared for and have a good life. The end result is that consumers have access to humanely raised, high-quality local meat.



Amber Ale–Braised Highland Beef Chuck Roast

SERVES 6

Because there is very little waste with Highland beef, if you are lucky enough to have access to Greenfield Highland Beef, you can use a 2- to 3-pound roast for this recipe; it will still serve six. Pair this roast with mashed potatoes for a delicious meal.

1 (3- to 4-pound) boneless beef chuck roast, trimmed

Kosher salt and freshly ground pepper

1/4 cup all-purpose flour

5 tablespoons canola oil

1 1/2 pounds yellow onions, thinly sliced

3 large garlic cloves, minced

1 tablespoon pure Vermont maple syrup

1 tablespoon tomato paste

1 1/2 cups low-sodium beef broth, or as needed

1 (12-ounce) bottle Vermont amber ale

1/4 cup apple cider vinegar

2 tablespoons chopped fresh parsley

4 sprigs fresh thyme

1 bay leaf

1 1/2 tablespoons whole-grain Dijon mustard

1 1/2 teaspoons cornstarch

2 tablespoons water

1. Preheat the oven to 325 degrees. Season the roast with salt and pepper to taste. Place the flour in a large, shallow bowl and dredge the roast in the flour.
2. Heat 3 tablespoons of the oil in a large Dutch oven over medium-high heat until hot but not smoking. Add the meat and brown on all sides, about 5 minutes per side. Transfer to a large plate and set aside.

3. Reduce the heat to medium and add the remaining 2 tablespoons oil. Add the onions and cook until soft and translucent, stirring often, about 8 minutes. Add the garlic, maple syrup, and tomato paste and cook for 1 minute. Add the broth, ale, vinegar, parsley, thyme, and bay leaf, scraping the bottom of the pot to loosen any brown bits.
4. Spread the mustard thinly over the entire roast and return it to the pot along with any accumulated juices. Bring to a boil over medium heat. Cover the pot and transfer it to the oven. Cook until the meat is fork-tender, about 3 hours, turning the roast over halfway through the cooking time.
5. Transfer the roast to a carving board and tent loosely with foil. Discard the bay leaf and thyme sprigs. Using a slotted spoon, transfer the onions to a plate and tent loosely with foil. With a spoon, skim any fat off the surface of the liquid and bring to a boil over medium-high heat. Continue to boil until the sauce is reduced slightly. Combine the cornstarch and water in a small bowl, then whisk the cornstarch slurry into the liquid. Simmer until the liquid thickens, stirring often, about 3 minutes. Season with salt and pepper to taste.
6. Cut the roast into thick slices, against the grain, or pull apart in pieces. Arrange the meat on a platter with the onions and pour a little of the sauce over the top. Serve, passing the remaining sauce at the table.

Tracey Medeiros and Greenfield Highland Beef