

# Pot Roast

Recipe adapted from [spendwithpennies.com](https://www.spendwithpennies.com) (Link to recipe: <https://www.spendwithpennies.com/perfect-pot-roast/>)

**Prep Time** 25 minutes

**Cook Time** 4 hours 10minutes

**Total Time** 4 hours 35 minutes

**Servings** 8 servings

## Ingredients:

- Large Dutch oven
- 1 tablespoon olive oil
- 3 to 4 pounds beef chuck roast or rump roast
- 1 large yellow onion, chopped
- 2 cups beef broth
- 1 cup red wine (or 1 cup additional broth)
- 4 cloves garlic, coarsely chopped
- ½ teaspoon dried rosemary
- ½ teaspoon dried thyme leaves
- 1 bay leaf
- 1 pound baby potatoes or chopped red potatoes
- 4 carrots, cut into 2-inch pieces
- 2 ribs celery, cut into 1 ½-inch pieces

## For the Gravy:

- All-purpose flour or cornstarch
- Butter for optional roux-based gravy

## Steps:

1. Preheat oven to 300°F.
2. Season roast with salt and pepper.
3. In a large Dutch oven, heat 1 tablespoon olive oil over medium-high heat. Sear the roast on each side until browned, about 4 minutes per side adding more oil if needed.
4. Arrange onions around the roast. Combine broth, wine (or additional broth), garlic, rosemary, and thyme. Pour over the roast. Add bay leaf.
5. Bring just to a simmer on the stovetop over medium-high heat. Once the broth is simmering, cover and place in the oven, and cook for 2 hours.

6. Add potatoes, carrots, and celery, and cook for an additional 2 hours (for a 4 lb. roast) or until the roast and potatoes are fork-tender. (Note: Insert a fork into the roast and twist it slightly. It should be very tender, have very little resistance, and come apart easily. If the meat isn't fork-tender, cover it and cook for 20 to 30 minutes longer, then check it again.)
7. Discard bay leaf. Gently pull beef into large pieces with a fork or slice into thick pieces. Serve with juices or make gravy (below) if desired.

### To Make Gravy:

1. Combine 2 tablespoons cornstarch or flour with 2 tablespoons cold water until smooth.
2. Remove beef and vegetables from the pot. Use a gravy separator or a spoon to separate the fat from the drippings.
3. Bring the remaining broth/drippings to a boil and whisk in the slurry mixture a little bit at a time until thickened. Add extra broth if needed.
4. Season with salt and pepper to taste.

### To Make Gravy With a Roux:

1. Add 4 tablespoons flour and 4 tablespoons butter to a saucepan and cook for 2 minutes.
2. Gradually add 3 to 4 cups of the skimmed drippings, whisking after each addition until smooth.
3. Let boil 1 minute and season with additional salt and pepper.

### Storing Leftovers:

**Fridge:** Keep leftover pot roast in a covered container in the refrigerator for up to 4 days.

**Freezer:** Freeze portions in zippered bags for up to 3 months and thaw overnight in the refrigerator.

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