


Hearty Pot Roast

Recipe By *Dining In*



Cooking and Prep: 
3.5 h

Serves:  8

Contains:  

Preference: Meat

Difficulty: Easy

Occasion: Shabbat, Sukkot

Source: Dining In

There's just something about pot roast that reminds us of the quintessential Yiddishe mama.

Ingredients (10)

Main ingredients

- 2- and- 1/2- to 3-pound boneless beef chuck pot roast
- salt
- 2 tablespoons oil
- 14 ounces beef broth
- 1 large onion, chopped
- 2 stalks celery, cut in 2-inch lengths
- 5 cups assorted vegetables (such as potatoes, sweet potatoes, parsnip, shallots, or carrots), cut in chun

- 1/4 cup cold water
 - 3 tablespoons flour
 - black pepper
-

Start Cooking

For the Roast

1. Preheat oven to 350 degrees. Sprinkle meat with salt and pepper. In a roasting pan or Dutch oven, brown roast in oil on all sides over medium heat. Drain fat and discard.
2. Add beef broth, onion, and celery to pan. Bake covered for two hours. Remove celery and discard.
3. Add desired vegetables around roast. Roast, uncovered, for 50 to 60 minutes more, until meat and vegetables are tender, basting twice. Remove meat and vegetables to platter.

For the Gravy

1. Measure remaining pan juices; add water to equal one and a half cups.
2. In a saucepan, whisk together the cold water and flour until well combined. Add the pan juices. Cook and stir until thickened and bubbly; then cook and stir for one minute more. Season with salt and pepper.

Credit

Styling and Photography by Chavi Feldman