

Classic Pot Roast

A good pot roast is the ultimate all-in-one meal for a cozy family supper or holiday feast. Our Chef's Pan creates a gorgeous sear on the beef and provides a snug lid for slow braising in the oven. Stuff the roomy pot with vegetables—from the classic combination of potatoes and carrots to parsnips, fennel or winter squash—for a succulent meal complete with a rich sauce. This pan is too handsome not to bring to the table for serving.

Prep Time 20 minutes

Cook Time 3 ½ hours

Total Time 4 hours

Servings 6

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Ingredients

- 1 (3-4 pound) chuck roast, boneless or bone in
- Kosher salt
- 1 tablespoon vegetable oil
- 1 medium onion, thinly sliced
- 3 tablespoons all-purpose flour
- 3 cups low-salt beef stock or water
- 1 tablespoon Worcestershire sauce
- 1 ½ teaspoons fine sea salt
- ¼ teaspoon black pepper
- ½ teaspoon dried thyme
- 2 bay leaves
- 4 large carrots
- 6 medium potatoes

Instructions

1. Preheat the oven to 300 degrees F. Pat the beef dry and season it liberally with the kosher salt on both sides. Heat the oil in the Chef's Pan over medium-high heat. When it shimmers, add the beef and cook undisturbed until the underside is deeply browned, about 10 minutes. Turn the beef and brown the other side, about 10 minutes more.
2. Using tongs, remove the beef from the pan and set it aside on a dinner plate. Reduce the heat to medium, add the onion and cook, stirring occasionally, until it browns, about 6 minutes. Add the flour and cook for 1 minute, stirring until the flour is absorbed. Pour in the stock and Worcestershire sauce. While the liquid comes to a boil, use a wooden spoon to scrape the browned bits from the bottom of the pan. Add the salt, pepper, thyme, bay leaves and the beef,

along with any juices from the plate. The surface of the beef will be just above the liquid. Cover the pot securely and place it in the oven for 2 ½ hours.

3. Meanwhile, cut the carrots and potatoes into 2-inch chunks. Use the tongs to flip the beef over and fit the vegetables around it. Push them into the liquid so that they are partially submerged. Cover the pan and continue braising until the beef shreds easily with a fork and the vegetables are very tender, 1 to 1 ½ hours more for a total of 3 ½ to 4 hours.
4. Transfer the pot roast to a cutting board and discard the bay leaves. Taste the sauce for seasoning. Slice the pot roast, trimming off excess fat, and return it to the pot, spooning the sauce over it. Keep warm until ready to serve.