

The Ultimate Comfort Food: Tender Pot Roast with Rich Homemade Gravy

The wine and Worcestershire combo:



OVEN
300°F

TIME
20 mins

METHOD
Slow cooker

PRINT
Recipe Card

INGREDIENTS

You'll Need (Serves 6 | Prep Time: 20 mins | Cook Time: 3-4 hrs | Total Time: ~4 hrs 30 mins)

For the Gravy: 2 tbsp butter 2 tbsp all-purpose flour 1 cup beef broth (or the juices from the roast) Salt and pepper, to taste Fresh parsley, chopped, for garnish How I Make Slow-Cooked Pot Roast with Gravy (:

DIRECTIONS

1. Step-by-: Step)
2. Brown the : Roast
3. I preheat the oven to 300°F (150°C) and heat olive oil in a large Dutch oven over medium-high heat. While that's warming up, I season the chuck roast generously with salt and black pepper on all sides.
4. Once the pot is hot, I sear the roast for about 4-5 minutes per side until it's deeply browned. This step is key for building flavor. After browning, I remove the roast and set it aside.
5. SautØ the Aromatics and Veggies
6. In the same pot, I toss in the quartered onion and smashed garlic. After sautØing for a couple of minutes, I add the carrots and potatoes. I give them a quick stir to coat in the flavorful oil and let them caramelize for 3-4 minutes.
7. Deglaze and : Build the Braising Liquid
8. I pour in the red wine to deglaze the pot, scraping up all the browned bits from the bottom - that's pure flavor right there. Then I add beef broth, Worcestershire sauce, thyme, rosemary, and the bay leaf.
9. Once everything's stirred together, I nestle the roast back into the pot on top of the veggies, ladle some broth over the top, cover it, and slide it into the oven.
10. Braise : Until Tender
11. This is the hands-off magic part. I let the roast cook for 3-4 hours. It's done when a fork slides in effortlessly and the meat nearly falls apart. The broth reduces slightly and becomes rich and deeply

savory.

12. Make the : Gravy
13. While the roast rests, I make the gravy. In a small saucepan, I melt the butter over medium heat, whisk in the flour, and let it cook for 1-2 minutes to form a roux. Then I slowly pour in the beef broth or some of the reserved cooking liquid, whisking constantly to avoid lumps.
14. After 4-5 minutes of simmering, the gravy thickens. I taste and season with salt and pepper as needed.
15. Slice and : Serve
16. I slice the pot roast against the grain into thick pieces and plate it alongside the roasted vegetables. I pour the gravy over the top and sprinkle with fresh parsley for that final touch of brightness.
17. Tips for : Pot Roast Perfection
18. Use chuck roast for best results:
19. It has just the right amount of marbling to stay juicy and tender over long cooking times.
20. Don't skip the browning step:
21. This is what gives you that craveable depth and color.
22. Let it rest:
23. After cooking, I tent the roast loosely with foil for 10-15 minutes before slicing. This helps lock in the juices.
24. Gravy too thin?
25. Simmer it a bit longer or whisk in a slurry of 1 tsp cornstarch and 1 tbsp cold water.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/the-ultimate-comfort-food-tender-pot-roast-with-rich-homemade-gravy/>