

Cranberry Maple Beef Roast - Comfort Food Worth the Wait

Slow-Braised Cranberry Maple Beef Roast



OVEN
275°F

TIME
5 min

METHOD
Slow cooker

PRINT
Recipe Card

INGREDIENTS

For the Roast:

- 1 tbsp olive oil
- 1 beef roast (2-3 lbs, chuck or brisket)
- 1 large onion, thinly sliced
- 2 tbsp tomato paste
- 4 garlic cloves, minced
- 1 tsp fresh thyme, chopped
- 1 tsp fresh rosemary, chopped
- $\frac{1}{2}$ tsp red pepper flakes (optional for heat)
- 2 cups beef broth
- $\frac{1}{2}$ cup cranberry sauce (optional, adds richness)
- 2 tbsp soy sauce
- 4 tbsp maple syrup or brown sugar
- 1 tbsp Worcestershire sauce
- 1 cup fresh or frozen cranberries
- 1 lb carrots, peeled and sliced

For Thickening (Optional):

- 2 tbsp cornstarch + 2 tbsp water (slurry)

? Instructions:

1 Sear the Beef:

2 Cook the Aromatics:

3 Build the Braise:

4 Add Back the Beef:

5 Braise:

Oven: Cover and bake at 275°F for 3-4 hours until fork-tender.

Slow Cooker: LOW for 8-10 hours or HIGH for 4-6 hours.

Stovetop: Simmer on low, covered, for 3-4 hours.

6 Optional - Thicken the Sauce:

7 Serve:

? Time & Yield:

Prep Time: 15 minutes

Cook Time: 3-4 hours (or slow cooker timing)

Total Time: 3.5-4.5 hours

Servings: 6-8

? Tips & Variations:

DIRECTIONS

1. **Sear the Beef::** Heat oil in a Dutch oven over medium-high. Sear roast on all sides until browned (about 4-5 minutes per side). Remove and set aside.
2. **Cook the Aromatics::** In the same pot, sauté onions for 5 minutes until soft. Add tomato paste, garlic, thyme, rosemary, and red pepper flakes. Stir and cook for 1 minute until fragrant.
3. **Build the Braise::** Pour in beef broth, cranberry sauce, soy sauce, maple syrup, and Worcestershire. Stir to combine.
4. **Add Back the Beef::** Return the roast to the pot. Add carrots and cranberries around the sides. The liquid should cover at least half the roast.
5. **Braise::** Oven: Cover and bake at 275°F for 3-4 hours until fork-tender.
6. **Slow : Cooker:** LOW for 8-10 hours or HIGH for 4-6 hours.
7. **Stovetop:** Simmer on low, covered, for 3-4 hours.
8. **Optional - Thicken the Sauce::** Remove beef and skim off excess fat. Simmer sauce and stir in a cornstarch slurry (2 tbsp cornstarch + 2 tbsp water) until thickened.
9. **Serve::** Slice or shred beef. Spoon over the carrots and sauce, and garnish with extra herbs or whole cranberries if desired.
10. ? Time & Yield: Prep Time: 15 minutes
11. **Cook : Time:** 3-4 hours (or slow cooker timing)
12. **Total : Time:** 3.5-4.5 hours
13. **Servings:** 6-8
14. ? Tips & Variations: Make it ahead: Tastes even

better the next day-perfect for meal prep or holiday gatherings.

15. Use brisket for richness or chuck roast for melt-in-your-mouth texture.
16. Add parsnips or potatoes for extra veggie depth.
17. Cranberry sauce tip: Canned or homemade both work-just avoid jelly-style.
18. Finish with balsamic glaze for extra depth and tang.
19. ? What to Serve With: This hearty roast shines next to simple, classic sides and finishes beautifully with dessert:
20. Blueberry : Lemonade - a fresh contrast to the savory-sweet richness
21. Easy : Turkey Wings - serve as an alternate meat for big family meals
22. Instant : Pot Lasagna - great for cozy leftovers night
23. Peanut : Butter Brownies - fudgy dessert to round out the meal
24. No-Bake : Peanut Butter Oatmeal Bars - for meal prep sweet snacks afterward
25. ? Storage & Reheating: Fridge: Store beef and sauce in airtight containers for up to 4 days.

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

Original recipe: <https://chefmaniac.com/cranberry-maple-beef-roast-comfort-food-worth-the-wait/>