

Balsamic Glazed Cranberry Pot Roast: Sweet & Savory Comfort Food

Balsamic Glazed Cranberry Pot Roast: A Sweet, Savory, and Unforgettable Feast!



OVEN
325°F

TIME
3-5 min

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INGREDIENTS

3-4 pounds beef roast (such as chuck roast, bottom round, or pot roast cut)
1 cup whole cranberry sauce (jelly or whole berry)
¾ cup balsamic vinegar
1 large onion, chopped
2 cloves garlic, minced
2 cups beef broth
Salt and black pepper to taste
Optional: Fresh herbs (like rosemary or thyme sprigs)

DIRECTIONS

1. **Preheat Oven & Prepare Roast:** Preheat your oven to 325°F (160°C). Pat the beef roast very dry with paper towels. Season it generously on all sides with salt and black pepper.
2. **Sear the Roast:** In a large, oven-safe pot or Dutch oven, heat a tablespoon or two of olive oil or vegetable oil over medium-high heat. Once hot, carefully add the seasoned beef roast to the pot. Brown the roast on all sides, searing for about 3-5 minutes per side, until a deep, golden-brown crust forms. This searing step is crucial for locking in flavor. Once browned, remove the roast from the pot and set it aside on a plate.
3. **Sauté Aromatics:** Add the chopped onion and minced garlic to the same pot (adding a little more oil if needed). Sauté over medium heat, stirring occasionally, until they become translucent and softened, about 5-7 minutes.
4. **Build the Glaze Base:** Stir in the 1 cup whole cranberry sauce and ¾ cup balsamic vinegar into the pot. Use a wooden spoon or spatula to scrape up all the browned bits from the bottom of the pot; these "fonds" add incredible flavor to the glaze. Bring the mixture to a gentle simmer.
5. **Braise the Roast:** Return the seared beef roast to the pot, nestling it into the cranberry-balsamic mixture. Pour in the 2 cups beef broth. If using, add a few sprigs of fresh rosemary or thyme. Bring the mixture to a simmer on the stovetop. Once simmering, cover the pot tightly with a lid and carefully transfer it to the preheated oven. Let the roast braise for approximately 3-4 hours, or until the meat

is incredibly tender and easily pulls apart with a fork. The exact time will depend on the cut and size of your roast.

6. **Rest & Serve:** Once the roast is tender, remove the pot from the oven. Carefully remove the roast from the pot and place it on a cutting board or serving platter. Let it rest for 10-15 minutes before slicing or shredding. This allows the juices to redistribute, ensuring a tender and juicy result. While the roast rests, skim any excess fat from the surface of the rich glaze in the pot. You can gently thicken the glaze further on the stovetop over medium heat if desired, simmering it down for a few minutes. Slice or shred the tender beef. Serve the beef generously with the rich, glossy cranberry balsamic glaze from the pot. Enjoy your delicious, comforting meal!

SWAPS & NOTES

The natural tartness of the cranberries is beautifully mellowed by the balsamic vinegar and the slow braising, creating a rich, glossy glaze that coats every tender piece of beef.

It feels incredibly festive and gourmet, yet it's a remarkably straightforward slow-cooking project that makes your home smell absolutely amazing.

It's truly a dish that comforts the soul and delights the palate!

Bottom round or designated "pot roast" cuts also work well.

TIPS FOR SUCCESS

Sear Aggressively: A deep, dark sear on the beef creates maximum flavor for the roast and the gravy.

Don't Rush Caramelization: Allow the onions to soften and brown slightly for added sweetness in the glaze.

Scrape the Fond: Those browned bits at the bottom of the pot are pure flavor!

Low and Slow: Braising at a low temperature for a long time is essential for transforming a tough cut of beef into meltingly tender perfection.

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

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