

Classic Pot Roast & Gravy: Fork-Tender Perfection

Here's what you'll need to create this comforting pot roast and its delicious gravy:



TIME
2 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

- 2 Tablespoons olive oil
- 1 (3 pound) beef sirloin tip roast (or chuck roast)
- 1 medium onion, chopped
- 4 cloves garlic, minced
- 2 cups brewed coffee (strong, black coffee works best)
- 2 cups water, divided (1 1/2 cups for braising, 1/2 cup for slurry)
- 2 cubes beef bouillon (or 2 tsp Better Than Bouillon)
- 3 basil leaves (fresh)
- 1 Tablespoon salt, plus more to taste
- 1 1/2 teaspoons ground black pepper
- 1/2 cup all-purpose flour (for gravy)
- Dash of crushed red pepper (optional, for a subtle kick)

Swaps and Notes:

Beef Roast: A beef sirloin tip roast is lean and works well here, becoming tender with braising. A chuck roast is also an excellent choice, known for its rich flavor and ability to become fall-apart tender when slow-cooked.

Brewed Coffee: Use regular black coffee. Don't use instant coffee powder unless it's dissolved into brewed coffee. The coffee adds depth and helps tenderize, not a coffee flavor.

Beef Bouillon: This boosts the beefy flavor significantly.

Basil Leaves: Fresh basil leaves are preferred for their aromatic quality. Dried basil can be used in a pinch (about 1 teaspoon).

Crushed Red Pepper: This is optional but adds a very subtle warmth that enhances the savory notes without making it spicy.

Vegetables: For a more complete meal, you can add chopped carrots and potatoes (like Yukon gold or red potatoes) to the pot during the last hour of cooking.

Flour: All-purpose flour is used for thickening the gravy. For a gluten-free option, you can use cornstarch slurry (1/4 cup cornstarch mixed with 1/2 cup cold water) to thicken.

DIRECTIONS

1. Making this flavorful pot roast involves building layers of flavor in one pot before letting it slowly simmer to perfection.
2. Sear the : Roast: Heat 2 tablespoons of olive oil in a large stock pot or Dutch oven over medium-high heat. Add the beef sirloin tip roast to the hot oil and sear it until it's nicely browned on all sides, about 2 minutes per side. This searing step is crucial for developing deep, rich flavor (the "fond" left behind!). Transfer the seared roast to a plate and set aside.
3. SautØ Aromatics: In the same pot, add the chopped medium onion and minced garlic. Cook and stir over medium heat until the onion is lightly browned and softened, which should take about 10-15 minutes. Take your time here, as this builds a flavorful base for your gravy.
4. Build the : Braising Liquid: Return the seared roast to the pot with the cooked onions and garlic. Pour the 2 cups of brewed coffee and 1 1/2 cups of water over the top. Add the 2 beef bouillon cubes, a dash of crushed red pepper (if using), the 3 basil leaves, 1 Tablespoon salt, and 1 1/2 teaspoons ground black pepper.
5. Simmer : Low & Slow: Bring the liquid to a boil. Once boiling, immediately reduce the heat to medium-low, cover the pot tightly with a lid, and let it simmer gently until the meat is incredibly tender and falling apart. This will take approximately 3 hours.
6. Prepare for : Gravy: Once the roast is fork-tender, carefully transfer the cooked roast to a serving dish or cutting board. Cover it with a lid or aluminum foil

to keep it warm and allow it to rest. Discard the basil leaves from the pot. Keep the flavorful broth in the pot over medium heat.

7. **Make the : Gravy:** In a small bowl, whisk together the $\frac{1}{2}$ cup all-purpose flour and the remaining $\frac{1}{2}$ cup cold water until it is completely smooth and no lumps remain (this is your slurry). Slowly whisk this flour slurry into the hot broth in the pot. Continue to whisk constantly until the gravy is smooth, thick, and somewhat clear. Bring it to a gentle simmer and cook for about 5 minutes to cook out any raw flour taste. Taste the gravy and adjust salt and pepper as needed.
8. **Serve & : Glaze:** Pour about 1/2 of the finished gravy generously over the rested pot roast. Pour the remaining gravy into a gravy boat for serving on the side. Allow the roast to rest for 15 more minutes (if it hasn't already rested enough during gravy making) before slicing or shredding and serving.

SWAPS & NOTES

Beef Roast: A beef sirloin tip roast is lean and works well here, becoming tender with braising.

A chuck roast is also an excellent choice, known for its rich flavor and ability to become fall-apart tender when slow-cooked.

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

Original recipe: <https://chefmaniac.com/classic-pot-roast-gravy-fork-tender-perfection/>

Brewed Coffee: Use regular black coffee.

Don't use instant coffee powder unless it's dissolved into brewed coffee.