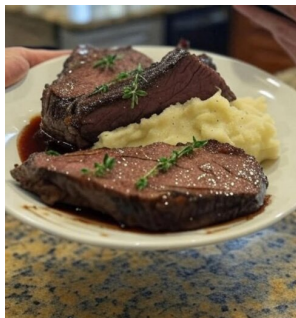


Elegant Cranberry Balsamic Roast Beef: Your New Favorite Holiday Dinner

Cranberry Balsamic Roast Beef



OVEN
325°F

TIME
4 min

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INGREDIENTS

2.5-3 lb beef chuck roast
1 tbsp olive oil
Salt and pepper to taste
1 cup beef broth
1/2 cup balsamic vinegar
1/3 cup whole berry cranberry sauce
2 tbsp Dijon mustard
1 tbsp Worcestershire sauce
3 cloves garlic, minced
1 tsp dried rosemary
Fresh thyme, for garnish

Swaps and Notes:

Beef Chuck Roast: A chuck roast is the best cut for this recipe. Its marbling and connective tissue break down beautifully during the slow-roasting process, resulting in a tender and juicy final product.

Cranberry Sauce: Whole berry cranberry sauce gives a lovely texture and a burst of flavor. If you only have jellied cranberry sauce, that will work, too.

Balsamic Vinegar: A good quality balsamic vinegar makes a big difference here. The flavor will be more balanced and less harsh.

Herbs: Fresh herbs are always a great option. If you have fresh rosemary, use a tablespoon of chopped fresh instead of the dried.

Veggies: Feel free to add some chopped carrots,

celery, or potatoes to the pot with the roast. They'll cook down in the sauce and be a delicious part of the meal.

Directions:

Preheat & Sear: Preheat your oven to 325°F (163°C). Pat the beef chuck roast dry with paper towels and season generously with salt and pepper on all sides. In a Dutch oven or a heavy, oven-safe pot, heat the olive oil over medium-high heat. Sear the beef on all sides until a deep brown crust forms, about 3-4 minutes per side. Remove the beef and set it aside.

Make the Sauce: In a medium-sized bowl, whisk together the beef broth, balsamic vinegar, whole berry cranberry sauce, Dijon mustard, Worcestershire sauce, minced garlic, and dried rosemary.

Combine & Roast: Place the seared beef back into the Dutch oven. Pour the sauce mixture over the roast, making sure to spoon some over the top.

Bake: Cover the pot with a tight-fitting lid and transfer it to the preheated oven. Bake for 2.5-3 hours, or until the meat is fork-tender. Baste the roast with the pan juices occasionally during the cooking process to keep it moist and flavorful.

Rest & Serve: Once cooked, remove the pot from the oven. Let the roast rest for 10 minutes before slicing or shredding. Garnish with fresh thyme and serve with the incredible pan juices poured over the top.

Tips for Success:

Don't Skip the Sear: Searing the meat is the most crucial step for building a deep, rich flavor. It creates a caramelized crust that adds so much to the final dish.

Low and Slow is Key: The low oven temperature and long cooking time are what transform the chuck roast into a tender, fall-apart masterpiece.

Baste for Flavor: Basting the roast with the sauce every so often will infuse it with even more flavor and help keep it from drying out.

Let it Rest: Resting the meat for 10 minutes after it comes out of the oven allows the juices to redistribute, ensuring every slice is moist and delicious.

Serving Suggestions and Pairings:

Nutritional Information (Per Serving):

Calories: Approximately 450

Protein: 40g

Fat: 25g

Carbohydrates: 15g

Storage and Leftover Tips:

DIRECTIONS

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9. Let it : Rest: Resting the meat for 10 minutes after it comes out of the oven allows the juices to redistribute, ensuring every slice is moist and delicious.
10. Serving Suggestions and Pairings: This Cranberry Balsamic Roast Beef is perfect served with creamy mashed potatoes, a side of roasted root vegetables, or even a classic risotto. The rich, sweet, and tangy sauce is perfect for drizzling over whatever you're serving alongside the roast.
11. Nutritional Information (Per Serving): Please note: This is an approximation and can vary based on the specific ingredients used.
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13. Protein: 40g
14. Fat: 25g
15. Carbohydrates: 15g
16. This dish is a great source of protein and provides a hearty, satisfying meal for the whole family.
17. Storage and Leftover Tips: Leftover roast beef is a wonderful thing. Store any leftovers in an airtight container in the refrigerator for up to 3-4 days. The sauce will continue to develop flavor, so it often tastes even better the next day. To reheat, gently warm it on the stovetop or in the microwave. The leftovers are also fantastic for making sandwiches or sliders!
18. More Recipes You Will Love: If you're a fan of rich, comforting meals, I have a few more recipes that I think you'll love. For a classic, hearty meal, check out my Classic Spaghetti Recipe with Homemade Sauce. For another great one-pot wonder, my This Instant Pot Lasagna is My Favorite Way to Make Comfort Food Fast is a lifesaver. And if you're looking for another savory crowd-pleaser, my These Chicken Enchiladas are My Go-To for Cozy Crowd-Pleasing Dinners is always a hit.
19. Final Thoughts: This Cranberry Balsamic Roast Beef is a recipe that is sure to become a new favorite in your home. It's simple, elegant, and full of flavor that will impress everyone at your table. It's a true celebration of comfort food.
20. I'd love to hear how this recipe turned out for you. Did you add any other vegetables or spices? Let me know in the comments below! And don't forget to follow me for more delicious recipes. Happy cooking!

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

Original recipe: <https://chefmaniac.com/elegant-cranberry-balsamic-roast-beef-your-new-favorite-holiday-dinner/>