

Melt-in-Your-Mouth Dutch Oven Pot Roast: A Classic Family Recipe

Look for heavy marbling (the white fat streaks).



OVEN
325°F

TIME
4 min

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INGREDIENTS

- 3 lbs Chuck Roast: Look for heavy marbling (the white fat streaks).
- 2 tbsp Olive Oil: For that perfect crust.
- 1 Large Onion: Chopped into chunks.
- 3 Garlic Cloves: Minced (or smashed if you like it rustic).
- 4 Large Carrots: Peeled and cut into 2-inch chunks.
- 6 Small Yukon Gold Potatoes: Halved (they hold their shape better than Russets).
- 3 Cups Beef Broth: Use low-sodium so you can control the salt.
- 1 Cup Red Wine: Optional, but highly recommended (Cabernet or Merlot work best).
- 2 tbsp Tomato Paste: For body and acidity.
- 2 tsp Worcestershire Sauce: The secret "umami" ingredient.
- 1 tsp Dried Thyme & 1 tsp Dried Rosemary: Classic pot roast herbs.
- Salt & Pepper: Be generous when seasoning the raw meat!
- Cornstarch Slurry: (Optional) 2 tbsp cornstarch mixed with 2 tbsp water for gravy.

DIRECTIONS

- 1. Prep and : Preheat:** Start by preheating your oven to 325°F (165°C). This lower temperature ensures the beef breaks down slowly without drying out.
- 2. The : Sear:** Heat olive oil in a large Dutch oven over medium-high heat. Season your roast generously on all sides. Sear the meat for about 4 minutes per side until a deep brown crust forms. Do not skip this step! This is where the flavor lives. Remove the roast and set it aside.
- 3. Aromatics:** In the same pot, toss in your onions and garlic. Cook for 2-3 minutes. Stir in the tomato paste, Worcestershire, thyme, and rosemary, cooking for another minute until the paste turns a slightly darker brick-red.
- 4. Deglaze:** Pour in the beef broth and red wine. Use a wooden spoon to scrape up all those delicious brown bits (the fond) from the bottom of the pot.
- 5. The : Braise:** Return the roast to the pot. Arrange your carrots and potatoes around the meat. The liquid should come about halfway up the side of the beef.
- 6. Slow : Cook:** Cover with a tight-fitting lid and slide it into the oven. Let it roast for 3 to 4 hours. You'll know it's done when a fork slides into the meat with zero resistance.
- 7. Thicken the : Gravy:** If you want a thicker sauce, remove the meat and veggies. Whisk your cornstarch and water together, stir it into the liquid on the stovetop over medium heat, and simmer until glossy and thick.

SWAPS & NOTES

The Wine: If you prefer not to cook with alcohol, simply replace the red wine with an extra cup of beef broth and a splash of balsamic vinegar for acidity.

The Potatoes: If you can't find Yukon Golds, red potatoes are a great substitute.

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TIPS FOR SUCCESS

Room Temperature Meat: Take the roast out of the fridge 30 minutes before cooking.

The "Fork Tender" Test: If the meat is still tough at the 3-hour mark, it just needs more time.

Don't Over-crowd: If your Dutch oven is small, sear the meat in batches or ensure the vegetables aren't completely submerged, or they might turn to mush.

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

Original recipe: <https://chefmaniac.com/melt-in-your-mouth-dutch-oven-pot-roast-a-classic-family-recipe/>