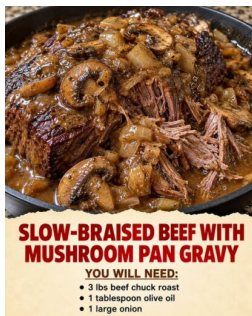


Slow-Braised Beef with Mushroom Pan Gravy

Slow-cooked chuck roast with browned mushrooms, onion, garlic, and thyme, finished with a savory mushroom pan gravy.



PREP

15 minutes

COOK

8 hours 30 minutes

TOTAL

8 hours 55 minutes

SERVES

6 servings

INGREDIENTS

3 pounds beef chuck roast, fully thawed
 1 tablespoon olive oil, plus a little more only if the skillet is dry
 1 large onion, chopped
 3 cloves garlic, minced
 8 ounces mushrooms, sliced
 2 cups low-sodium beef broth
 1 tablespoon Worcestershire sauce
 2 teaspoons dried thyme
 Salt and black pepper, to taste
 2 tablespoons cornstarch, optional, for thickening
 2 tablespoons cold water, for the optional cornstarch slurry

DIRECTIONS

1. Season and sear the roast: Pat the fully thawed beef dry and season with salt and pepper. Heat the olive oil in a large heavy skillet over medium-high heat. Brown the broad sides for about 4 to 5 minutes per side and briefly brown the edges. Transfer to a slow cooker that holds the ingredients within its manufacturer recommended fill level.
2. Cook the onion and mushrooms: Reduce the skillet heat to medium. Add the onion and cook for 3 to 4 minutes, adding a little oil only if the pan is dry. Add the mushrooms and cook for about 6 to 8 minutes, stirring occasionally, until they release moisture and begin to brown. Stir in the garlic and cook for about 30 seconds.
3. Deglaze and start the slow cook: Pour in the broth and Worcestershire sauce, scraping up the golden-brown bits from the skillet. Stir in the thyme and a little pepper. Bring to a simmer, then pour the mushroom mixture over the roast. Cover the slow cooker.
4. Cook until fork-tender: Cook on LOW for about 8 to 10 hours, until the beef pulls apart easily with a fork. Begin checking near 8 hours, but give a firm roast more time. Keep the lid closed during most of the cooking and follow your appliance instructions for the roast size.
5. Rest the beef and finish the gravy: Transfer the tender roast to a serving board and loosely cover for about 10 minutes. Carefully ladle the mushrooms, onions, and cooking liquid into a saucepan or skillet, then skim excess fat. Simmer uncovered briefly if you want to concentrate a loose sauce. For thicker gravy, mix the cornstarch with the cold water until smooth, stir again, and add about half the slurry to the

simmering liquid. Simmer for 2 to 4 minutes, stirring, then add more slurry only if needed. Loosen with a splash of broth if the gravy becomes too thick.

6. Portion and serve: Slice across the grain if the roast holds together, or pull it into large tender pieces. Taste the gravy and adjust salt and pepper. Spoon the mushroom and onion gravy over the beef and serve with mashed potatoes, rice, or bread.

SWAPS & NOTES

Timing is approximate and based on about 8 hours on LOW plus stovetop preparation and a 10-minute rest. A larger or thicker roast can need up to 10 hours or longer. Finish the gravy while the meat rests.

Use a fully thawed chuck roast and an appropriately sized slow cooker. Follow its fill and roast-size guidance.

The skillet develops the browned flavor; the slow cooker supplies the long, gentle cooking. The gravy is finished on the stovetop.

Cornstarch is optional. Mix it with cold water and add gradually to simmering liquid rather than sprinkling dry starch into the cooker.

TIPS FOR SUCCESS

Dry the beef surface before searing so it browns more readily.

Give mushrooms time to release moisture and begin browning before adding the broth.

Add garlic after the mushrooms so it does not spend a long time against the hot pan.

Skim excess fat before thickening and taste before adding more salt.

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

Original recipe: <https://chefmaniac.com/slow-braised-beef-with-mushroom-pan-gravy/>