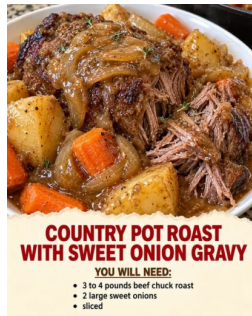


Country Pot Roast with Sweet Onion Gravy

Slow-cooked chuck roast with sweet onions, carrots, potatoes, and a rich onion gravy, including optional stovetop thickening.



PREP

20 minutes

COOK

8 hours 40 minutes

TOTAL

9 hours 15 minutes

SERVES

6 to 8 servings

INGREDIENTS

- 3 to 4 pounds beef chuck roast, fully thawed
- 2 large sweet onions, sliced
- 4 garlic cloves, minced
- 2 to 3 cups reduced-sodium beef broth, as needed
- 2 tablespoons Worcestershire sauce
- 1 teaspoon dried thyme
- Salt and pepper, to taste
- 4 large carrots, cut in 2-inch chunks
- 4 medium potatoes, quartered
- 2 tablespoons olive oil
- 2 tablespoons cornstarch plus 2 tablespoons cold water, optional

DIRECTIONS

1. Pat roast dry and season. Sear in oil over medium-high heat, about 4 minutes per broad side. Transfer to a plate.
2. Cook onions in the same skillet over medium heat 15 to 20 minutes until softened and golden. Add garlic for 1 minute. Deglaze with some broth.
3. Put carrots and potatoes in a roomy 6- to 7-quart slow cooker, then add roast and onions. Add Worcestershire, thyme, and enough broth to reach roughly halfway up meat; do not overfill.
4. Cover and cook on low about 8 to 10 hours, until beef pulls apart easily and vegetables are tender. Keep lid closed as much as possible.
5. Rest roast 10 to 15 minutes. Skim cooking liquid; simmer in saucepan to reduce. For thicker gravy, stir in cornstarch slurry and simmer until thick. Taste; serve over roast and vegetables.

SWAPS & NOTES

Sweet onions become golden in the skillet, not deeply caramelized in a few minutes. Slow-cooker time varies; never use frozen roast.

Times are estimates; check texture and the specified internal temperature.

Chill within 2 hours (1 hour above 90 degrees F) at 40 degrees F or below. Use within 3 days, sooner for older ingredients.

Reheat leftovers to 165 degrees F. Freeze cooled portions airtight up to 2 months for quality; thaw refrigerated.

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

Original recipe: <https://chefmaniac.com/country-pot-roast-with-sweet-onion-gravy/>