

# **Pot Roast with Vegetables**

3 - 4 pound pot roast (chuck roast)

2 lb potatoes, cut into 2" pieces

4 carrots cut into 1" pieces or small bag of fresh baby carrots

1 large onion, cut into wedges

1 - 2 cups beef broth

salt, pepper, other seasoning to taste

## **Crockpot Method:**

Place vegetables in bottom of crockpot; sprinkle with seasonings. Place roast on top of vegetables; pour 2 cups of broth over and around roast; cover. Cook on high for approximately 5 hours or on low for approximately 10 hours until vegetables are done.

If thicker juices is desired, remove roast and vegetables from crockpot to a serving platter; keep warm. Put the juices in a large saucepan and bring to a boil. Boil for about 10 minutes, or until the broth has reduced to about 1 1/2 to 2 cups. Mix 2 Tbsp cornstarch with 2 - 3 Tbsp water to make a smooth paste. Whisk the cornstarch mixture into juices in saucepan and cook until thickened. Stir in 2 tsp butter. Taste and adjust seasonings. Serve with or over roast and vegetables.

## **Dutch Oven Method:**

Place roast in dutch oven; season with salt and pepper. Pour 1 cup broth and 1 cup water into dutch oven; cover. Bring to boil; reduce to medium-low heat and simmer until roast is almost tender, 2 - 3 hours.

Add vegetables and 1 cup broth; sprinkle with seasonings. Bring to a boil, then lower heat to medium-low and cook approximately 30 minutes until vegetables are tender.

# **Pot Roast with Vegetables**

## **Oven Method:**

Heat oven to 350°F. Arrange roast and all vegetables in 13" x 9" (3-quart) baking dish. Sprinkle with seasonings. Pour 1 cup of broth over top. Cover with foil. Bake at 350°F. for 2 to 2 1/2 hours or until beef and vegetables are tender. Serve with pan juices.