

Classic Beef Pot Roast

Total recipe time: 3-1/4 to 3-1/2 hours Makes 6 to 8 servings

Ingredients

1. 1 boneless beef chuck shoulder, arm or blade pot roast (2-1/2 to 3 pounds)
2. 1 tablespoon vegetable oil
3. 1/2 teaspoon salt
4. 1/2 teaspoon pepper
5. 1 can (14 to 14-1/2 ounces) ready-to-serve beef broth
6. 1 pound small red-skinned potatoes (about 1-1/2-inch diameter), cut in half
7. 1 pound carrots, peeled, cut diagonally into 1-1/2-inch pieces
8. 1 large onion, cut into 8 wedges
9. 1/2 cup frozen peas
10. 2 tablespoons all-purpose flour dissolved in 1/4 cup cold water
11. Chopped fresh parsley (optional)

Seasoning:

1. 2 cloves garlic, minced
2. 2 teaspoons dried thyme leaves, crushed

Instructions

1. Combine seasoning ingredients; press evenly onto all surfaces of beef pot roast. Heat oil in stockpot over medium heat until hot. Place pot roast in stockpot; brown evenly. Pour off drippings. Season with salt and pepper.
2. Add broth to stockpot; bring to a boil. Reduce heat; cover tightly and simmer 2-1/4 hours. Add potatoes, carrots and onion to stockpot; bring to a boil. Reduce heat; continue simmering, covered, 25 to 30 minutes or until pot roast and vegetables are fork-tender. Stir in peas; simmer 5 minutes.
3. Remove pot roast and vegetables; keep warm. Skim fat from cooking liquid, if necessary. Measure 1-1/2 cups cooking liquid and return to stockpot; stir in flour mixture. Bring to a boil, stirring constantly; cook and stir 2 to 3 minutes or until thickened.

Carve pot roast into thin slices; serve with vegetables and gravy. Garnish with parsley, if desired