



Classic Pot roast

Ingredients

- 2 tablespoons extra-virgin olive oil
- 3½ to 4-pound boneless beef “7-bone” chuck roast, tied
- Kosher salt and freshly ground black pepper
- 2 tablespoons all-purpose flour
- 4 slices bacon, chopped
- 1 medium white onion, chopped
- 1 pound carrots (halved lengthwise, then cut crosswise), plus 1 cup chopped carrots
- ⅓ cup tomato paste
- 4 cloves garlic, smashed
- ⅓ cup cognac or brandy
- 2 cups dry white wine
- 2 cups mushroom or vegetable broth
- 12 black peppercorns
- 6 sprigs parsley, plus 2 tablespoons chopped parsley leaves
- 4 sprigs thyme
- 4 whole allspice
- 4 whole cloves
- 2 bay leaves
- 1 stalk celery, quartered
- 1½ pounds fingerling potatoes, halved lengthwise
- ½ large rutabaga (about 1 pound), peeled and sliced into half-moons

Instructions

1. Position an oven rack in the lower third and preheat your oven to 325°F (165°C).
2. Heat olive oil in a Dutch oven over medium-high heat.
3. Season the roast liberally with salt and pepper, then sprinkle all over with flour.
4. Add the roast to the pot and brown it well on all sides, about 5 minutes per side. Remove the roast and set aside.
5. Add chopped bacon, onions, and chopped carrots to the pot. Cook, stirring occasionally, until softened, about 5 minutes.
6. Stir in the tomato paste and garlic; cook until the paste starts to sizzle and darken slightly, about 4 minutes.
7. Pour in the cognac or brandy, scraping up browned bits from the bottom of the pot with a wooden spoon.
8. Add the white wine and broth, then return the roast to the pot.

9. Create a spice bouquet by placing peppercorns, parsley sprigs, thyme, allspice, cloves, bay leaves, and celery on a square of cheesecloth. Tie securely with kitchen twine and add this pouch to the pot.
10. Bring the liquid to a gentle simmer. Lay a round piece of parchment paper directly on top of the roast to keep it moist, then cover with the lid.
11. Transfer the Dutch oven to the preheated oven and cook for 1 hour and 30 minutes.
12. Carefully turn the roast over. Add the fingerling potatoes, rutabaga, halved carrots, and 1 teaspoon salt around the roast.
13. Replace the parchment and lid, then continue cooking until the meat is fork-tender and an internal thermometer reads 185°F (85°C), about 1.5 to 2 hours more.
14. Remove the roast and vegetables from the pot with a slotted spoon and transfer to a platter.
15. Remove the herb pouch. Skim fat from the cooking liquid and simmer the sauce over medium heat until reduced by half, about 25 minutes. Season to taste with salt and pepper.
16. Return the vegetables to the sauce and heat through.
17. Slice the roast thinly against the grain and arrange on a serving platter. Spoon the vegetables and sauce over and around the meat. Sprinkle with chopped parsley and serve immediately.