



RECIPE

German Pot Roast

Prep	Cook	Total
15m	4h 20m	4h 35m

A classic meal of oven braised chuck roast and red cabbage, German Pot Roast is rich and hearty with onions, carrots, German mustard, and dark beer.

Author

Certified Angus Beef brand Test Kitchen

Cooking Methods

Braise.

Serves 6-8

- 4 pounds *Certified Angus Beef*[®] chuck roast
- 2 teaspoons salt
- 1 teaspoon pepper
- 1 tablespoon vegetable oil
- 1 large onion, cut into chunks
- 3 carrots, peeled and cut into chunks
- 4 sprigs thyme
- 2 bay leaves
- 6 ounces can tomato paste
- 1 bottle brown ale
- 1/2 cup German mustard
- 4 cups beef stock
- 1 small head red cabbage, cut into ribbons

- 1 Preheat oven to 275° F (135° C). Season chuck roast on all sides with salt and pepper.
 - 2 In a Dutch oven, heat oil over medium-high heat and sear roast, about 3 minutes per side. Remove roast from pan and set aside. Turn heat to medium and add onion, carrot, thyme and bay leaves. Sear 3 minutes, stir in tomato paste and cook 2 more minutes.
 - 3 Stir in beer, scraping pan bottom to deglaze . Bring to a boil, reduce heat to low and simmer 2 minutes. Stir in mustard and beef stock, return roast to pan and cover with lid.
 - 4 Place in oven and braise 4 hours. Top roast with red cabbage and braise an additional 1 hour or until cabbage has softened and roast is fork tender.
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