

CRANBERRY POT ROAST

Recipe contributed by @mrsmontanarancher

Cranberries add a festive flair to this classic meal. Serve beef you trust that has your family and friends begging for more.



INGREDIENTS:

- 1 (4-5 pound) Felton Angus Beef chuck roast
- 2 Tablespoons oil
- 1 onion, quartered
- 6 carrots, sliced
- Salt & pepper to taste
- 3-4 cups beef stock
- 3 sprigs fresh thyme
- 3 sprigs fresh rosemary
- 1 ½ cups cranberries
- 1 Tablespoon honey

DIRECTIONS:

1. Heat a large pot or Dutch oven over medium high heat. Add oil.
2. Season roast on all sides with salt and pepper.
3. Place chuck roast in pot and sear on all sides until brown (3-4 minutes per side).
4. Remove beef from pot.
5. Add onions, sauté 1-2 minutes, remove from pan.
6. Slowly add 1 cup of beef stock to deglaze the pan, scraping up any brown bits from bottom.
7. Place roast back in pan and add remaining beef stock to cover halfway up sides of roast.
8. Add onions, carrots, thyme, rosemary, cranberries and honey.
9. Cover pot and place in 275 degree oven. Roast for 4 hours.
10. Serve over mashed potatoes or egg noodles.

BEEF CUT RECOMMENDATION:

Chuck Roast, London Broil Top Round Roast, Sirloin Roast, Bottom Roast, Eye of Round Roast or Stew Meat; any beef roast will work!



Share your #FELTONANGUSBEEF moment:

  @FELTONANGUSBEEF

WWW.FELTONANGUSBEEF.COM