



## OLD-FASHIONED POT ROAST WITH VEGETABLES AND BROWN GRAVY

1 boneless beef chuck roast, about 3 pounds  
2 tbsp olive oil  
Salt and pepper to taste  
8 small fingerling potatoes  
2-3 cans of (14oz) Beef Broth  
6 medium carrots  
1-1/2 cups water  
2 tbsp all-purpose flour and enough cool water to make a paste

- From a “cold” oven, start the heating process by using the Hearth Burner on “HIGH” and the Log Burner at a “Medium” setting.
- Maintain this level of heat for approximately 10 to 15 minutes with the doors closed to heat up the oven faster.
- After this quick heat stage, turn all controls to “LOW” setting so you do not over heat the Hearth or the Top Radiant Stone.
- Heat the cast iron pan in the pizza oven for 5 minutes.
- Heat 1 tbsp of oil in the cast iron pan; add the meat and brown on all sides over medium heat.
- Add just enough beef broth to cover the bottom of the pot, cover with lid.
- Braise for approximately 1 hour, checking often; turn roast as needed and add just a little beef broth when dry.
- Clean and, if desired, peel potatoes. Cut into halves.
- Peel the carrots and cut into halves.
- Add the vegetables to the roast after the first hour of cooking, seasoning with additional salt and pepper.
- Continue to braise for an additional hour or until vegetables are and meat are tender.
- To make the gravy, remove vegetables and roast from pan and keep warm. Remove as much of the excess grease from the pot as you can.
- Add 1 cup Beef broth water to pot. Scrape any brown bits from the bottom. Reduce slightly.
- Gradually add smooth flour paste to water, stirring or whisking vigorously after each addition to prevent lumps.
- Taste for seasoning, adding salt or pepper if needed.
- Place the beef and vegetables on a large platter or on individual plates.
- Serve with gravy.