

CopyCat Bob Evans Pot Roast

Ingredients

1 (3-4 pound) chuck roast
2 teaspoons pepper
2 teaspoons salt, divided
2 Tablespoons oil
2 medium sized onions cut into 1" pieces
2 ribs celery chopped
3 cloves garlic, minced
1 Tablespoon tomato paste
1 Tablespoon fresh thyme, minced (or sub 1 teaspoon dried thyme)
2 bay leaves
1 cup dry red wine (or sub beef broth)
2 cups beef broth
1 pound small red potatoes, quartered
4 medium parsnips, peeled and cut into 2" pieces
6 medium carrots, cut into 2" pieces
1 Tablespoon red wine vinegar
2 Tablespoons fresh parsley, minced
Salt & Pepper, to taste

Directions

Preheat oven to 325 degrees F. Pat roast dry and tie off in 2" intervals with kitchen string. Sprinkle with 2 teaspoons of pepper and 1 $\frac{1}{2}$ teaspoon salt.

In a Dutch oven over medium heat, heat oil and add in roast. Brown on all sides. Remove the roast from the pot.

Add in onions, celery and remaining $\frac{1}{2}$ teaspoon of salt and cook over medium heat for about 8 minutes, cooking until onions are browned. Add in tomato paste, garlic, thyme and bay leaves and cook for one minute.

Pour in wine, stirring to loosen the little brown bits from the bottom of the pan. Add in broth and stir.

Return the browned roast to the Dutch oven. Arrange the potatoes, carrots and parsnips around the roast and bring to a boil.

Transfer the pot to the oven and bake for 2-2 $\frac{1}{2}$ hours, or until the roast is fork tender.

Remove the roast from the pan, cover to keep it warm.

Discard the bay leaves from the pan, and skim the fat from the liquid. Return the Dutch oven to the stove once more, and bring the cooking juices to a boil.

Cook for about 10 minutes, until the liquid is reduced by half. Stir in vinegar and parsley.

Serve roast with vegetables and sauce.