

CopyCat Golden Corral Pot Roast

Ingredients

1 chuck roast 3-4 pounds (mine was 3 pounds)
4 tablespoons unsalted butter
10 small red potatoes halved
1 white onion sliced
4 large carrots sliced
2 ribs of celery sliced
2 packets brown gravy about .87 ounce each
 $\frac{1}{2}$ teaspoon dried rosemary
2 teaspoon garlic powder
1 teaspoon dried thyme
salt and pepper to taste

Directions

Season your roast generously with salt and pepper. Next, sear your roast on each side in the butter in your dutch oven.

After searing, remove from heat and add the vegetables and onions. Add the seasonings over the ingredients in your dutch oven.

Mix your brown gravy according to the directions on the package and then add to your dutch oven.

Cook at 275 degrees for 3 hours (for a 3 pound roast) or 4 hours (for a 4 pound roast).

If using a meat thermometer, the reading should be at least 145 degrees.