

Camp Dutch Oven Roast

Excerpted from "Barbecue Biscuits and Beans" by Bill Cauble and Cliff Teinert – Bright Sky Press

Cooked in a Dutch oven or roasting pan, accompanied by different vegetables, this pot roast is a one-pot meal. Use either a bone-in or boneless roast.

Ingredients

- 8 lbs.** chuck roast, 2 to 3 inches thick, bone in if available
- ¼ cup** vegetable oil
- ½ cup** Burgundy wine
- 2 cups** warm water
- 3 cups** yellow onions, sliced
- 2 cloves** garlic, chopped
- 1 teaspoon** salt
- 2 tablespoons** pepper, coarsely ground
- ½ cup** mushrooms, sliced
- 6** carrots, cut into sticks
- 3 tablespoons** cornstarch
- ½ cup** water



Method

Temperature to 350° F

Heat vegetable oil in a 12 qt. camp Dutch oven. Salt and pepper roast on both sides. Sear both sides in hot oil. Pour warm water and Burgundy wine over roast; add garlic, onions, carrots and sliced mushrooms.

Cover and cook about 2 ½ hours, turning every 30 to 45 minutes. Pour cooking liquid into a large measuring cup. Skim away fat. If necessary, add a little water or red wine to make 4 cups liquid and return to the cooking pan.

Stir in the cornstarch dissolved in ½ cup water. Bring to a boil, reduce heat and simmer for 3 minutes.

Return roast to cooking pan and arrange vegetables around the roast. Cover and allow to rest 15 minutes before serving.

Prep

- Prep: 25 Minutes
- Cook: 2 Hours 30 Minutes
- Ready in: 15 Minutes

Source: www.lodgemfg.com (14-16 servings)
