

Slow Cooker Red Wine Pot Roast

2 tbs. olive oil
Kosher salt
Freshly ground black pepper
5 lb. beef chuck roast
3 stalks celery, diced
2 small yellow onions, diced
2 tbs. tomato paste
3 cloves garlic, minced or pressed
2 cups dry red wine
2 cups beef stock
¼ cup sweet orange marmalade
5 large red potatoes, skin on, quartered
3 sprigs fresh rosemary
5 sprigs fresh thyme
2 large handfuls of baby carrots (peeled)



In a large Dutch oven or skillet, bring the oil to a shimmer over medium-high heat. Liberally season both sides of the roast with Kosher salt and black pepper. Sear the roast on both sides until browned (about 3 minutes per side). Remove the roast to a plate.

In the same skillet, sauté the celery and onions until softened (about 8 minutes). Make a hole in the middle of the vegetables and add in the tomato paste. Stir and allow the tomato paste to cook for about 2 minutes. Add in the garlic; sauté an additional 30 seconds.

Spoon the vegetable and tomato paste mixture into a slow cooker set on high. Add in the red wine, stock, and marmalade. Stir to combine. Add in the reserved roast (including any juices that have run off). Cook on high for 5 hours (or low for 8).

After 5 hours, add in the potatoes, rosemary, and thyme. Make sure to stuff them around the roast so they're covered in liquid. 30 minutes later, add in the carrots. Cook until potatoes and carrots are fork tender.

Option: Sear the meat and sauté the veggies in a large Dutch oven (or large oven proof dish). Transfer to the oven and roast at 275 for about 4 hours, then add in the potatoes, carrots, and herbs at the end.

**The easiest way to cook this roast is in [a multicooker like this one](#). You can sear the meat in the cooker, then turn it to slow cook without having to dirty a separate skillet.

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