

Dutch Oven Chuck Roast

Tender, juicy, and simple. Perfect for shredding and soaking up all that flavor.

Ingredients:

- 1 (4-pound) chuck roast (≈ 1.8 kg)
- Salt and black pepper, to taste
- Garlic powder or granules (optional)
- High smoke point oil or tallow, for searing

Instructions:

- ✓ **Bring roast to room temperature** – Let it sit out for about 30–60 minutes before cooking. This helps it cook evenly.
- ✓ **Season generously** with salt and black pepper. Add garlic powder or granules if using.
- ✓ **Preheat your Dutch oven** over medium-high heat. Add oil or tallow.
- ✓ **Sear the roast well on all sides** until it develops a deep brown crust. This adds major flavor.
- ✓ **Cover the Dutch oven** with a tight-fitting lid. Place it in the oven at **300°F (150°C)**.
- ✓ **Cook for 3.5 hours**, or until the meat is fork-tender and shreds easily.
- ✓ **Shred with two forks** right in the pot, mixing well with the rendered juices.