Dutch Oven Pot Roast

1 Whole Chuck Roast

2 Tablespoons Oil

1 Quartered Onion

6 Whole Carrots (Up To 8 Carrots)

Salt &Pepper to Taste

1 Quart Beef Stock

Thyme, Garlic powder, onion powder

3 TBLS flour

1. Heat dutch oven over med-high heat. Season chuck roast with kosher salt, pepper, onion power, garlic powder. Add oil to pot and sear roast on both sides until browned.
2. Remove roast and deglaze pot with 2 cups of beef stock. Add roast and vegetables back to the pot. Liquid should come up half way to roast.
3. Put onto coals at 325F (16 coals on top 7 on bottom) and braise for 1 ½ - 2 hours. Should be done when it's fork tender.
4. Remove roast and vegetables from dutch oven. Put the dutch oven back on high heat. Whisk remaining stock and flour together and add to the dutch oven. Keep whisking on high heat until gravy starts to thicken. Add salt & pepper to taste.
5. Slice meat and serve with gravy and vegtables.