



Old Fashioned Sunday Pot Roast with Mashed Potatoes

GG copycat cooks roast in foil or slow cooker for Cracker Barrel's Sunday Pot Roast

Easy Foil Baking:

2 pounds (+or-) boneless chunk pot roast
1 envelope (1-3/8 ounce) onion soup mix
5 (14 ounces) carrots, cut into bitesize chunks
2 Tablespoons cornstarch or all-purpose flour
1/4 cup cold water
3/4 cup beef broth as desired

- Arrange a 24-inch sheet of heavy-duty foil in a 13x9-inch pan and place the meat in the center.
- Sprinkle all sides of meat with onion soup mix. Bring long ends of foil up over meat and seal with double fold. Turn other ends up and seal in same way. Forming a pouch.
- Bake at 350 degrees F for about 2-1/2 hours or tender or at 300 degrees F for 3 hours or until tender.
- Open the foil when cooking pot roast and add carrots about 1 hour or more before it is done.

- When done, remove meat and carrots to a warm plate; set aside.
- Open one end of package and pour beef drippings into saucepan.

To Make the Gravy: Place pan juices and beef broth in saucepan; stir cornstarch into water, stir to dissolve, add to saucepan; cook while stirring over medium heat until thickened as desired. This creates glossy light gravy. For a thicker gravy, use all-purpose flour in place of cornstarch.

Preparing Mashed Potatoes:

4 medium russet potatoes, peeled and cubed
1/3 cup warm whole milk or almond milk
2 Tablespoons butter
2 Tablespoons olive oil
1/2 teaspoon salt or to taste

Directions

Place potatoes in a large saucepan; add water to cover. Bring to a boil. Reduce heat to medium; cook, uncovered, until easily pierced with a fork, 20 minutes. Drain in colander. In a small saucepan over medium heat, Mash potatoes; stir in butter, oil, milk, and salt. Mash potatoes until light and fluffy.

Serving the Dish: Cut beef into serving chunks, combine with carrots and gravy. Spoon a portion on dinner plate; spoon warm mashed potatoes on the remaining portion of the plate. Serves: 4 to 6

Cook's Note: You might experience some juices escaping the foil. Add some water to the bottom of the pan if this happens. The foil wrapped technique was printed in Reynolds Wrap Creative Cooking with Aluminum Foil

About this Recipe: This classic recipe continues to be a popular choice on restaurant menus. Cracker Barrel serves the beef with carrots and a side of mashed potatoes on the plate. If preparing this recipe, you might want to use a slow cooker or Instant Pot. We found that the easiest way to cook the beef was using an old fashioned foil wrap, but it should be sealed securely.

Recipe featured on Sunday at Cracker Barrel Restaurant.

When it comes to a Sunday dinner in America, there's nothing quite as classic as pot roast. Roasting beef was used in peasant cooking in Europe, where tough cuts of beef slowly cooked in a liquid such as broth or wine until tender. Root vegetables were usually added to make the meal filling and hearty. It made its way to America and became one of our loved comfort dinners.