***Company Pot Roast***

Ingredients

1 (4 to 5-pound) prime boneless beef chuck roast, tied

Kosher salt and freshly ground black pepper

[All-purpose flour](http://www.foodterms.com/encyclopedia/flour/index.html)

Good olive oil

2 cups chopped carrots (4 [carrots](http://www.foodterms.com/encyclopedia/carrot/index.html))

2 cups chopped yellow onions (2 onions)

2 cups chopped [celery](http://www.foodterms.com/encyclopedia/celery/index.html) (4 stalks)

2 cups chopped [leeks](http://www.foodterms.com/encyclopedia/leek/index.html), white and light green parts (2 to 4 leeks)

5 large [garlic cloves](http://www.foodterms.com/encyclopedia/garlic/index.html), peeled and crushed

2 cups good red wine, such as [Burgundy](http://www.foodterms.com/encyclopedia/burgundy/index.html)

2 tablespoons Cognac or [brandy](http://www.foodterms.com/encyclopedia/brandy/index.html)

1 (28-ounce) can whole [plum tomatoes](http://www.foodterms.com/encyclopedia/plum-tomato/index.html) in puree

1 cup chicken stock, preferably homemade

1 chicken bouillon cube

3 branches fresh thyme

2 branches fresh [rosemary](http://www.foodterms.com/encyclopedia/rosemary/index.html)

1 tablespoon [unsalted butter](http://www.foodterms.com/encyclopedia/butter/index.html), at room temperature

1. Preheat the oven to 325 degrees F.
2. Pat the beef dry with a paper towel. Season the roast all over with 1 tablespoon salt and 1 1/2 teaspoons pepper. [Dredge](http://www.foodterms.com/encyclopedia/dredge/index.html) the whole roast in flour, including the ends.
3. In a large Dutch oven, heat 2 tablespoons [olive oil](http://www.foodterms.com/encyclopedia/olive-oil/index.html) over medium heat. Add the roast and sear for 4 to 5 minutes, until nicely browned. Turn and sear the other side and then turn and sear the ends. This should take 4 to 5 minutes for each side. Remove the roast to a large plate.
4. Add 2 tablespoons olive oil to the [Dutch oven](http://www.foodterms.com/encyclopedia/dutch-oven/index.html). Add the carrots, [onions](http://www.foodterms.com/encyclopedia/onion/index.html), celery, leeks, garlic, 1 tablespoon salt, and 1 1/2 teaspoons pepper and cook over medium heat for 10 to 15 minutes, stirring occasionally, until tender but not browned.
5. Add the wine and [Cognac](http://www.foodterms.com/encyclopedia/cognac/index.html) and bring to a boil. Add the tomatoes, [chicken stock](http://www.foodterms.com/encyclopedia/stock/index.html), [bouillon cube](http://www.foodterms.com/encyclopedia/bouillon-cube/index.html), 2 teaspoons salt, and 1 teaspoon pepper. Tie the thyme and rosemary together with kitchen string and add to the pot.
6. Put the roast back into the pot, bring to a boil, and cover. Place in the oven for 2 1/2 hours, until the meat is fork tender or about 160 degrees F internally. Turn the heat down to 250 degrees F after about an hour to keep the sauce at a simmer.
7. Remove the roast to a cutting board. Remove the herb bundle and discard. Skim off as much fat as possible from the sauce. Transfer half the sauce and vegetables to a [blender](http://www.foodterms.com/encyclopedia/blender/index.html) or a [food processor](http://www.foodterms.com/encyclopedia/food-processor/index.html) fitted with the steel blade and puree until smooth. Pour the puree back into the pot, place on the stovetop over low heat, and return the sauce to a [simmer](http://www.foodterms.com/encyclopedia/simmer/index.html).
8. Place 2 tablespoons flour and the butter in a small bowl and mash them together with a fork. Stir into the sauce and simmer for 2 minutes, stirring until thickened. Taste for seasonings. Remove the strings from the roast, and slice the meat.
9. Serve warm with the sauce spooned over it.