

# Pot Roast Sliders with Gravy



Recipe courtesy of Martina McBride

**Show:** Martina's Table **Episode:** Listening Party

*This recipe is my mom's specialty and she has handed this recipe and method down to each of her kids. It tastes like home to me and I make it for all the holidays in our house. I love how it fills my whole house with it's delicious aroma! Sometimes I open the door and walk outside for a minute just so I can come back in and smell it! I love the idea that one day I will be teaching my girls this recipe and they will be making it in their own homes. ...*

**Level:** Easy

**Total:** 5 hr 55 min

**Active:** 35 min

**Yield:** 24 sliders

## Ingredients:

### Pot Roast and Gravy:

- One 4-pound chuck roast
- 1 1/2 teaspoons kosher salt
- 1/2 teaspoon freshly ground black pepper
- 3 cloves garlic, minced
- 2 tablespoons vegetable oil
- 2 1/2 to 3 cups beef broth
- 1 medium sweet onion, sliced
- 1 green bell pepper, sliced
- 2 tablespoons all-purpose flour

### Horseradish Mayo:

- 1/3 cup mayonnaise, such as Duke's
- 3 tablespoons prepared horseradish

### Sliders:

- 24 to 30 dill pickle slices (crinkle cut chips)
- 24 slider buns, halved, such as Martin's Potato Rolls

## Directions:

- 1** For the pot roast and gravy: Bring the roast to room temperature, about 20 minutes.
- 2** Season the roast with the salt and pepper. Rub the entire roast with the garlic, tucking into the roast's nooks and crannies as you go.
- 3** Heat the oil in a large Dutch oven over medium-high heat. Brown the roast until golden brown all over, about 4 minutes on each side. Pour in the beef broth. Layer the onion and pepper slices on top of the roast and bring the liquid to a boil. Cover and reduce the heat to low. Cook until the meat is fork-tender, 4 to 5 hours. Discard the onions and peppers. Remove the cooked roast to a serving platter. Let cool, then shred with two forks.
- 4** Whisk the flour with 1/4 cup of warm water in a liquid measuring cup or small bowl until smooth. Heat the juices remaining in the pan over high heat until boiling. Slowly whisk in the flour mixture and cook over medium-high heat, whisking constantly, until thickened, about 5 minutes. Let cool slightly.
- 5** Add 1 cup of gravy to the shredded and cooled meat. Mix until it resembles pulled pork and all the meat is thinly coated with the gravy.
- 6** For the horseradish mayo: Combine the mayonnaise and horseradish in a small bowl and mix until combined.
- 7** For the sliders: Add an even layer of horseradish mayo on the bottom of the slider buns. Add a layer of the pot roast to the slider buns and then top with the dill pickles.
- 8** Reserve the remaining gravy and pot roast for another use.



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