

TIM FARMER'S COUNTRY KITCHEN

INSTANT POT - ROAST

Chuck roast

2 cups dark beer/stout

3-4 cups beef stock

1/3 onion, sliced

1/3 pepper, sliced

Salt

Pepper

1 tablespoon sweet & spicy mustard

1 tablespoon beef bouillon

1 tablespoon minced dried onions

2 tablespoons red currant jelly



Place chuck roast in pressure cooker. Top with dark beer and beef stock. Cut up veggies and place in pot. Season with salt, pepper and dried onions and add in rest of ingredients to pot. Seal with lid and cook on High Pressure for 1 hour 30 minutes. Natural release for 10 minutes, then manual release until all pressure is released. Meat should fall apart and shred easy. Can thicken juice in pot for gravy if desired.