

Asian Pot Roast

(Adapted from [The Woks of Life](#))

4 pounds boneless beef chuck roast
(1.8 kg)
2 tablespoons vegetable or canola oil
3 slices ginger (mashed)
2 medium onions (thinly sliced)
5 cloves garlic (peeled and smashed)
2 cups beef stock
1/3 cup shaoxing wine or dry sherry
3 tablespoons soy sauce
1 tablespoon dark soy sauce
2 teaspoons sugar
5 medium carrots
3 scallions (cut into 2-inch lengths)
1 1/2 tablespoons cornstarch (dissolved into 1/4 cup water)

Pat the beef dry with a paper towel. Heat the oil in a large skillet or Dutch oven over medium heat. Add the roast and sear for 5 minutes on each side, until browned.

Add the ginger and cook for 2 minutes, until fragrant. Add the onions, garlic, beef stock, wine, soy sauce, dark soy sauce, and sugar. Bring to a boil. Turn down the heat to low, cover, and simmer for 1 hour and 30 minutes.

After an hour and 30 minutes has elapsed, stir in the carrots, cover, and simmer for another hour. Uncover, and stir in the scallions and cornstarch mixture. Continue to simmer, stirring gently, until the sauce has thickened and the scallions have wilted (about 2-3 minutes). Serve!