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# Pressure Cooker Roast

**1 CHUCK ROAST\* SEASONED WITH THE FOLLOWING:  
2 TSP. WEBER STEAK-N-CHOP (STEAK SEASONING)  
OLIVE OIL  
1 TBSP. WORCESTERSHIRE SAUCE  
SALT & PEPPER  
1/2 CUP ALL-PURPOSE FLOUR  
1/4 CUP BROWN GRAVY MIX  
2-3 CUPS WATER**

**\*IF YOU ARE USING A DIFFERENT CUT OF ROAST ADD  
1/4 STICK SALTED BUTTER**

Let the roast sit out at room temp for 30 min to 1 hour before cooking.

Preheat pressure cooker. Rub roast with olive oil, then season with steak-n-chop and salt/pepper, then dredge in flour. Add 1/4 cup oil to the pot and brown the roast on all sides. (If you are using a larger roast, cut it into two pieces before searing).

Add 2 -3 cups of water, Worcestershire sauce, and gravy mix to the roast in your pressure cooker, then bring the roast to pressure on medium/high heat. Cook on medium pressure for 30-40 minutes. Let the pressure release from the cooker before opening the lid. Serve the roast with your choice of sides.

*P.S. This same recipe can be done in an Instant-pot on the pressure cook setting!*