



"Poor Man's Brisket" Chuck Roast

(serves 4)



INGREDIENTS

- 3-4 lb Chuck Roast
- 1/2 cup Beef Broth

Rub

- 6 TBSP Kosher Salt
- 3 TBSP Worcestershire Seasoning
- 2 TBSP Black Pepper
- 2 TBSP Garlic Powder
- 2 TBSP Onion Powder
- 2 TBSP Chili Powder
- 1 tsp Allspice

DIRECTIONS

1. Mix rub ingredients
2. Heat pellet grill to 250 F
3. Liberally apply rub to entire outside of chuck roast, apply pressure to work it into the meat
4. Let sit on counter 10-15 mins while grill warms up
5. Place directly on grill and cook until internal temperature gets to 160-165 F. About 3 hours
6. Rip off a large enough piece of aluminum foil to securely wrap around roast, center on a rimmed cookie sheet
7. Heat beef broth in microwave for about 45 seconds
8. Remove roast from grill onto lined cookie sheet
9. Close grill lid to conserve heat
10. Wrap foil up around sides of roast, twisting the foil to secure it
11. Pour in beef broth
12. Securely wrap roast with foil
13. Return to grill
14. Increase heat to 300 F
15. Cook until internal temperature of 200-205 F, about 1 1/2 hours
16. Remove from heat, turn off grill
17. Let rest for 20-30 mins
18. Cut across the grain and serve