

Smoked Bloody Mary Pot Roast

Ingredients

3 pound chuck roast
Steak seasoning or all purpose seasoning
8 yellow or red potatoes quartered
1 bag of baby carrots
1 large white or yellow onion sliced into rings
6 cloves of fresh garlic shaved into slices
3 stalks of fresh celery cut into 2 inch pieces
Sea salt and cracked black pepper
64 oz bottle of Zing Zang bloody mary mix
Celery salt
Worcestershire sauce
Hot sauce (mild)

Instructions

Season chuck roast with your favorite steak rub or all purpose seasoning, and place in smoker and smoke for at least one hour with pecan wood. Transfer meat into a oven safe container and surround the roast with the potatoes, celery, carrots, onion rings, and garlic. Salt and pepper the veggies to your own taste.

Now pour in Bloody Mary mix until it comes at least 3/4 of the way up the meat. Bringing it to the top will be fine as well. Now sprinkle celery salt over veggies to your own taste. Splash Worcestershire sauce on meat and veggies and last splash on a mild hot sauce over meat and veggies as well. Tightly cover the pan, and place into a 325°F oven or grill and cook for 3 hours. At the end of 3 hours remove and check for tenderness of meat, potatoes, and carrots. 3 hours is usually all it takes. Enjoy!