

# How to Cook Chuck Steak in Slow Cooker & How Long Does It Take?



We all know that chuck steak is considered a tough meat to work with.

Its hard texture is owing to the fact that the chuck comes from the shoulder of the cow.

However, if cooked well, this meat yields plenty of flavors and is quite nutritious.

Since I consider myself quite a master chef in cooking the perfect chuck steak in a slow cooker, I will give you all my secret tips.

Don your cooking hat and let's get started!

## Slow Cooker Chuck Steak Recipe: How Long Does It Take To Cook Well

In order to cook a chuck steak well, it is always a good idea to braise.

Braising is a good method and it helps to render the meat tender and doesn't require any sort of marinating.

For new cooks, braising might seem a technical term but actually, it just means cooking by combining two methods.

Normally the meat is seared first and then left to cook in a covered pot in a liquid for some time.

Searing the meat yields a number of benefits. Not only does it give the meat a healthy color, it also adds tons of flavors and gives a slight crust at the side, which locks in the flavor.

Searing and then slow cooking the meat is thus incorporated in the braising method.

Braising is actually very easy when you use a slow cooker. So without further ado, let's get cooking:

Estimated cooking time: 6-8 hours

Serves 8 – 10 people

**Ingredients:**

- 4,5 lb chuck steak
- 3 medium sized carrots
- 3 medium sweet potatoes, cubed
- 2 cloves of garlic
- 2 cups of beef stock
- 1 cup of red wine
- Salt and pepper to taste
- Fresh or dried herbs of your choice (e.g. rosemary)

**Method For Slow Cooking Chuck Steak**

In order to cook a chuck steak in a slow cooker, follow these 6 easy steps:

**Step 1:** Start pat drying chuck steak with paper towels. Dry surface is much easier to get browned nicely.

**Step 2:** Coat all sides of the chuck steak with salt, pepper and garlic paste.

Sprinkle liberally and make sure you don't miss any place. You can use fresh or dried herbs to season your chuck steak. These can include thyme or rosemary.

**Step 3:** Take a pan or skillet and lightly brush it with oil. Keep it on medium heat.

When the oil gets hot, place the chuck steak on the pan and sear it until both sides are golden brown. This usually takes about 2- 3 minutes. You can try adding a good knob of organic grass-fed butter inside to help steak browning and flavor.

**Step 4:** Once the chuck steak has been seared, place it in the slow cooker.

Now add vegetables such as carrots, onions, sweet potatoes and celery alongside the chuck steak. You can use small sweet potatoes whole or cut bigger ones and other vegetables into bite-sized pieces.

**Step 5:** Now add the red wine as well as the beef stock to give your chuck steak a boost of flavor. Make sure that you pour it in such a way that it covers all the vegetables and the chuck steak.

**Step 6:** Now cover the slow cooker with the lid and allow it to cook for about 6-8 hours at low (or 3-4 on high).

The whole point of cooking the chuck steak in a slow cooker is to allow it to get so tender that the meat falls apart.

You can be assured that the meat is cooked all the way through when you insert the meat [thermometer](#) and it shows you a reading of 145 F.

Also, you don't need to check the meat every hour or so – it will reduce the temperature inside the slow cooker and the cooking time will increase.

After six hours have passed, switch off the slow cooker.

Tip: If you are looking to thicken the dish, bring the slow cooker to 'high' and take the lid off to accelerate evaporation. Leave it like that for another 30 minutes.

**Step 7:** Now take the steak out along with the vegetables and put it in a shallow dish. Pour the leftover broth from the slow cooker onto the steak and serve hot.

Chuck steak is truly an inexpensive, nutritious and delicious dish.

If you follow the above-mentioned steps carefully, you will be sure to get a cracking dish that will win laurels for your cooking and earn you the admiration from your loved ones.

Happy cooking!