



# R E C I P E

Recipes gathered from many resources, especially [www.allrecipes.com](http://www.allrecipes.com)

## SAVORY POT ROAST

### INGREDIENTS

- |                                       |                                |
|---------------------------------------|--------------------------------|
| ‡ 1 (3 lb) chuck roast cut up         | ‡ 2 Tbsp. prepared horseradish |
| ‡ 1 Tbsp. cooking oil                 | ‡ 1 tsp. browning sauce        |
| ‡ 2 large onions, diced               | ‡ 1/2 tsp. salt                |
| ‡ 2 garlic cloves, minced             | ‡ 1/8 tsp. pepper              |
| ‡ 1 (16 oz) can tomatoes with liquid, | ‡ 1/4 cup all-purpose flour    |
| ‡ 1 cup water                         |                                |

### DIRECTIONS

1. In a Dutch oven, brown roast in oil. Remove and set aside. In the drippings, sauté onions and garlic until tender. Return roast to Dutch oven.
2. Stir in tomatoes, 1/2 cup water, horseradish, browning sauce, salt and pepper. Cover and simmer for 2-3 hours or until meat is tender. Remove roast to a serving platter and keep warm.
3. Drain all but 2 cups of pan juices. Combine flour and remaining water; stir into pan juices. Cook for about 5 minutes or until thick and bubbly. Slice roast and serve with gravy.