

Dad's Savory Pot Roast

Original Recipe

- 1 3 pound Beef Blade Pot Roast (any roast has been good so far)
- 1 Tbsp Cooking Oil
- ¼ Cup Red Wine Vinegar
- ¼ Cup Catsup/Ketchup
- 2 Tbsp Soy Sauce
- 2 Tbsp Worcestershire Sauce
- 1 Tsp Dried Rosemary (crushed)
- ½ Tsp Garlic Powder
- ½ Tsp Dry Mustard
- ¼ Cup Water

1. Trim excess fat from roast.
2. In Dutch Oven brown meat slowly on both sides in hot oil.
3. Remove from heat
4. Drain off fat
5. Sprinkle roast with a little salt

1. Combine Wine Vinegar, catsup, soy sauce, worcestershire sauce, rosemary, garlic, dry mustard and ¼ cup water.
2. Pour mixture over roast
3. Return to heat
4. Cover tightly
5. Simmer till meat is tender, 1½ to 1¾ hours
6. Transfer meat to serving platter
7. Skim excess fat from pan juices
8. Spoon juices over meat

Makes 6-8 servings