

Lemon-Herb Beef Pot Roast

Ingredients:

Angus Beef Boneless Chuck Pot
Roast (3 to 3 1/2 lbs.)
1 Tbsp. Olive Oil
2 C. Carrots, chunked
1 lb. Whole White Potatoes,
chunked
1 Medium Onion, cut into 6 wedges
2 Tbsp. Cornstarch (dissolved in 2
Tbsp. water)
1/2 tsp. Dried Basil

Seasoning:

2 tsp. Lemon Pepper
2 Cloves of Garlic, minced
1 tsp. Dried Basil

Preparation:

Combine seasoning ingredients; press onto beef pot roast. Heat oil in Dutch Oven over medium heat until hot. Brown pot roast. Pour off drippings. Add 1 c. water; bring to a boil. Reduce heat; cover tightly and simmer for 2 hours. Add vegetables; continue cooking, covered, 30 to 45 minutes or until pot roast and vegetables are fork-tender. Remove pot roast and vegetables; keep warm. Skim fat from cooking liquid. Stir in cornstarch mixture and basil. Cook and stir for 1 minute or until thickened and bubbly. Carve pot roast. Serve with vegetables and sauce.

Makes 6 Servings.