

Roast with Gravy

Oven Roast with Gravy

3 - 5 lb beef roast (a sirloin tip roast or a chuck roast)

2 cans French onion soup (or 1 pkg dry soup mixed with 2 cups water)

2 cans mushroom soup (cream of mushroom or golden mushroom)*

*cream of celery can be substituted for mushroom soup

Place roast in a 13" x 9" glass casserole dish.

In a bowl, mix the soups together; pour over roast.

Cover baking dish tightly with foil. Bake in preheated 350 degree oven for 3 - 4 hours, depending on the size of the roast, until the roast is tender.

Remove roast from baking dish; stir gravy.

To serve sirloin tip roast: slice and serve with gravy.

To serve pot roast: break roast into pieces and serve with gravy.

Pot Roast with Gravy

3 - 5 lb chuck roast

3 cups broth

1 cup water

salt and pepper to taste

1/4 cup cold water

3 tablespoons all-purpose flour

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Place roast in dutch oven; season with salt and pepper. Pour 1 cup broth and water into dutch oven; cover. Bring to boil; reduce to medium-low heat and simmer until roast is tender, about 3 hours.

Remove cover; increase heat and brown roast on both sides. Remove roast to a serving platter; cover with foil and keep warm. Scrape bottom of dutch oven to loosen browned pieces. Add remaining 2 cups of broth.

Place flour and water in a jar; shake well to combine. Pour into dutch oven; cook and stir over medium heat until thickened. If too thick, add a small amount of broth, milk, or water to thin as needed. If too thin, add more flour and water mixture to thicken. Season to taste.