

Mama's Chuck Roast

1 LARGE CHUCK ROAST
WEBER STEAK N CHOP OR OTHER SEASONING
1 CUP SELF-RISING FLOUR
1/2 TSP. PEPPER **1 TSP. SALT**
1/8 CUP OLIVE OIL **WATER**
1 ONION PEELED & QUARTERED
1 STALK CELERY
1 BAY LEAF
1 KNORR BEEF BOUILLON
1 TBSP. DALES STEAK SEASONING (OR USE 2
KNORR BOUILLON)
5 MEDIUM POTATOES (RUSSET OR IDAHO)
6 FRESH CARROTS (BUY THE WHOLE ONES)
6 TBSP. CORNSTARCH **1 1/2 CUPS MILK**

Season roast with salt, pepper & dry steak seasoning-rub flour all over roast. Brown roast in pre-heated pot after adding oil. Turn roast to brown edges. After browning cover with water add onion, bay leaf, celery, Bouillon, Dales-cook on low/medium for 4 hours. Roast should be fork tender. Add washed peeled and quartered potatoes/carrots. Cook-medium for 30

minutes or until carrots are soft. **To Thicken broth:**

1 1/2 cups milk whisked with 3 options: 1) 6 tbsp. cornstarch 2) 1/2 cup flour 3) 1/2 cup brown gravy mix. Make sure you simmer your roast and do not speed up cooking time for a fork tender result! **Do not cook on high temperature!** **(SERVES 6-8)**