

# Mama's Chuck Roast

**1 LARGE CHUCK ROAST**

**WEBER STEAK N CHOP OR A STEAK SEASONING**

**1 CUP SELF-RISING FLOUR (USED WHITE LILY)**

**1/2 TSP. PEPPER**

**1 TSP. SALT**

**1/8 CUP OLIVE OIL**

**WATER**

**1 ONION, PEELED & QUARTERED**

**1 STALK CELERY, CUT INTO 3 PIECES**

**1 BAY LEAF**

**1 KNORR BEEF BOUILLON,**

**(OR 2 TSP. BOUILLON GRANULES)**

**1 TBSP. DALES STEAK SEASONING**

**(OR ADD 1 TBSP. BOUILLON GRANULES)**

**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)