

DELICIOUS POT ROAST

SOURCE: It's a Secret Cookbook (each recipe has a secret/special ingredient)

INGREDIENTS:

4 lb blade pot roast
olive oil
1 large onion, white or yellow, sliced
1 C celery chunks
1 C carrot slices
1/2 lb fresh mushrooms, sliced
1 can or bottle BEER (this recipe's secret)
1 TBS INSTANT COFFEE (another of this recipe's secrets)
1 tsp salt
1 clove garlic, minced
1/2 tsp black pepper
1/2 tsp dried basil
1 can golden mushroom soup, undiluted
Water
potatoes (optional)
Kitchen Bouquet (optional)

DIRECTIONS:

Brown roast in a Dutch oven, adding a little olive oil. Sauté onion slices & mushrooms in olive oil with roast. Add all other ingredients, and bring to a boil. Cover & simmer over low heat approximately 2 - 3 hours, or till roast is very tender. Potatoes are optional but little red potatoes added the last hour of cooking are very good. Kitchen Bouquet gives the gravy some flavor & color.