



Savory Pot Roast

Ingredients:

- 6 tablespoons all-purpose flour, divided
- 1 teaspoon celery salt
- 1 teaspoon dried marjoram leaves
- $\frac{1}{2}$ teaspoon dried summer savory leaves
- $\frac{1}{8}$ teaspoon pepper
- $3\frac{1}{2}$ - to 4-pound beef chuck roast
- $\frac{1}{4}$ cup vegetable oil
- 1 medium onion, thinly sliced
- $\frac{1}{2}$ cup water
- 1 can (8 oz.) tomato sauce
- 2 teaspoons instant beef bouillon granules
- 4 medium carrots, cut into 3-inch pieces
- 4 medium potatoes, quartered
- $\frac{1}{4}$ cup cold water

Directions:

- Mix *4 tablespoons* flour, celery salt, marjoram, summer savory and pepper in shallow baking dish. Coat roast evenly with flour mixture.
- Heat oil in Dutch oven. Add roast and any remaining flour mixture. Brown over medium-high heat. Add onion, $\frac{1}{2}$ cup water, tomato sauce and bouillon granules. Cover. Reduce heat. Simmer about 2 hours.
- Add carrots and potatoes; re-cover. Simmer about 1 hour, or until vegetables are tender.
- Transfer roast and vegetables to serving platter, reserving cooking liquid in Dutch oven.
- Place $\frac{1}{4}$ cup cold water in 1-cup measure or small bowl. Mix in remaining *2 tablespoons* flour. Stir into reserved cooking liquid. Cook

over medium-high heat, stirring constantly, until thickened and bubbly.
Serve with beef and vegetables.

Yield: 4 servings