
Beef Pot Roast



from the kitchen of Ruth Bancroft

"This is a recipe you will treasure." We agree; the flavor is delicious.

Ingredients

- 5 lb. beef pot roast
- 2 or 3 medium-sized onions
- 3 cloves garlic
- 3 T. salad oil
- 1½ c. claret
- 2 whole cloves
- 2 small bay leaves
- 2 t. salt
- 1 t. paprika
- 1 t. celery salt
- pepper to taste
- 1 sprig parsley
- 1 pinch *each* thyme and rosemary
- 1 can tomatoes (No. 2)
- 2 bouillon cubes (or 1 t. beef extract)

Directions

1. Brown the meat on both sides in a heavy, deep kettle.
2. While the meat is browning, sauté chopped onions and garlic in salad oil.
3. Add to meat along with claret, seasonings, tomatoes, and bouillon cubes.
4. Simmer slowly for ~~3 or 4~~ (2 OK) hours. Stir occasionally, and turn meat about once every half hour.

Serves 8 to 10, depending on the cut of meat. —*M. O'M., Butte, Mont.*

P.S. The tomato gravy is excellent with steamed rice or buttered noodles.