

MEATS

BOTTOM ROUND BEEF ROAST IN ONION GRAVY

Ingredients

1. 1 Whole Bottom Round Roast
2. Appr. 2 quarts Water
3. Salt
4. Stock from Roast
5. Lipton Onion Soup Mix
6. Appr. 1/4 cup Cornstarch
7. 1/2 cup water

Instructions

1. Place Beef in Deep Baking Pan with a tight fitting lid.
2. Add Water.
3. Sprinkle Roast with Salt.
4. Bake for approximately 6 hours at 280 to 300 degrees.
5. Using stock from the roast, strain and remove as much grease from stock as possible.
6. Add Lipton Onion Soup Mix to stock (will take at least two regular packages)
7. Simmer for 30 minutes.
8. Make paste of corn starch and water.
9. Add to stock mixture slowly.
10. Bring back to boil.
11. Pour over sliced Roast, serve immediately.
12. Note: This roast will feed at least 25 people. For a smaller roast, cut down on ingredients and cooking time.
13. Also, Sirloin Tip Roasts may be used instead of Bottom Round.