



Palatable

Old Lipton Onion Soup Pot Roast

Ingredients

- about 3 1/2 pound beef chuck roast
- 2 tablespoons vegetable oil
- 1 packet (about 1 ounce) dry onion recipe soup & dip mix, or 1/2 recipe (1/4 cup) home-made onion soup mix
- 1 package (16 ounces) carrots, peeled and cut into 3 to 4-inch chunks
- 5 – 6 medium-sized russets, peeled
- 2 stalks celery, cut into 2-inch pieces, optional
- 2 tablespoons all-purpose flour
- up to 2 cups beef broth
- Splash of wine, optional
- salt & pepper to taste

Instructions

1. Preheat oven to 350 degrees F.
2. Heat the oil in a 12-inch ovenproof skillet over medium-high heat.
3. Add the beef and cook until well browned on all sides.
4. Sprinkle with Onion Soup Mix.
5. Tuck the potatoes in around the roast, turning to coat with oil.
6. Add the carrots and celery.
7. Pour enough water in to reach halfway up the side of the roast.
8. Cover tightly and place in oven. Braise for 2 1/2 to 3 hours, until fork-tender, checking the liquid level about 3/4's of the way through.
9. Remove beef & vegetables to a platter and cover to keep warm.
10. Pour the juices from the skillet into a large measuring cup.
11. Allow fat to settle on the top and skim off, adding about two tablespoons back to the skillet.
12. Place skillet on a burner and heat to medium-high.
13. Sprinkle flour over the fat and cook, stirring often, until the mixture starts to appear dry, about two minutes.
14. Top off the drippings in the measuring cup with beef broth for a total of two cups, and a splash of wine, if desired.
15. Whisking vigorously, pour the drippings into the pan.
16. Bring to a simmer and cook until thick enough to coat the back of a spoon, leaving a distinct line when a finger is run through.
17. Taste and adjust seasoning.

