

Hickory Pot Roast



PREPARATION TIME
25 minutes



COOKING TIME
1 hour



PERFECT PARTNER
green peas



Double the roast size and have leftovers for making hash. Cook 3 cups cubed leftover meat, an onion and 3 chopped boiled potatoes in 4 tablespoons oil until browned, about 15 minutes.

SHOPPING LIST

- eye of round roast
- hickory smoke flavoring
- celery • beef broth

ON HAND

- garlic • salt
- Worcestershire sauce

INGREDIENTS

- 1½ pounds eye of round roast
- ¼ cup liquid hickory smoke flavoring
- ½ cup water
- 2 cloves garlic, minced
- ½ teaspoon salt
- 2 stalks celery
- 1 cup beef broth
- 2 tablespoons Worcestershire sauce

SERVES **4**

COOK'N *Express*

• For perfect slices of this delicious roast in no time, use a thin-blade carving knife and cut across the grain. Using a serrated knife may tear the meat.

Make Ahead

You can prepare this dish through step 3 up to 24 hours in advance. Refrigerate until ready to cook.

♦ VARIATION

For a great one-dish meal, add sliced carrots and cubed potatoes during the last 40 minutes of cooking.

1 Place roast, smoke flavoring and water in a resealable plastic bag. Refrigerate for 15 minutes. Preheat oven to 350°F.



2 Remove roast from bag and rub with garlic and salt.



3 Place celery stalks in a large Dutch oven or covered pot; add roast. Pour beef broth and Worcestershire sauce over roast. Cover pot.



4 Roast beef about 1 hour for medium-rare, or until desired doneness. Let roast stand for 5 minutes. Carve into thin slices. Top with pan juices.

