



Lemon-Herb Beef *Pot Roast*

Total Recipe Time: 3 to 3-1/4 hours
Makes 6 servings

- 1 Hackenmuellers Beef Chuck 7-Bone Pot Roast or Chuck Shoulder Pot Roast (3 to 3-1/2 lbs)**
- 1 tablespoon olive oil**
- 2 cups baby carrots**
- 1 pound small red-skinned potatoes, halved**
- 1 medium onion, cut into 6 wedges**
- 2 tablespoons cornstarch dissolved in 2 tablespoons water**
- 1/2 teaspoon dried basil**

Seasoning:

- 2 teaspoons lemon pepper**
- 2 cloves garlic, minced**
- 1 teaspoon dried basil**



Directions:

1. Combine seasoning ingredients; press onto beef pot roast. Heat oil in Dutch oven over medium heat until hot. Brown pot roast. Pour off drippings.
2. Add 1 cup water; bring to a boil. Reduce heat; cover tightly and simmer 2 hours. Add vegetables; continue cooking, covered, 30 to 45 minutes or until pot roast and vegetables are fork-tender. Remove pot roast and vegetables; keep warm.
3. Skim fat from cooking liquid. Stir in cornstarch mixture and 1/2 teaspoon basil. Cook and stir 1 minute or until thickened and bubbly. Carve pot roast. Serve with vegetables and sauce.