

Roast, Potatoes, Carrots and Mushrooms

Ingredients

- rump roast
- 1 bag of carrots
- 8 red potatoes
- 8 mushrooms, (fresh white)
- 2 cans beef broth
- mushroom soup, family size
- onion, large, quartered
- salt, pepper, garlic salt to taste
- Italian dressing, butter and foil

Instructions

Put roast in hot skillet with olive oil. Sear each side of roast. Cut up 1 large onion, quartered. Take out roast, put in baking dish. Sauté onions in skillet, add tablespoons butter. Cook until soft, add broth and 3/4 can mushrooms to dish-blend. Then add onions - put some on top of roast. Top with aluminum foil. Cook on 350° for 1 1/2 hours. Cut onions, potatoes, carrots and mushrooms and top off with salt, pepper and Italian dressing. Put in fridge. When roast is tender, take out and add vegetables. Take leftover Italian dressing of vegetable bowl and mix remaining mushroom soup. Add to roast pan. Add 1/4 to 1/2 beef broth to veg/roast pan. Add salt and pepper, cover with foil. Turn heat to 300° and let cook for approximately 1 to 2 hours on low. When done, vegetables and roast should be tender.