

Italian Beef Roast

Ingredients

- 1 6 lb. beef roast
- 3 large onions
- 1 tsp salt
- 1/2 tsp garlic salt
- 1 tsp oregano
- 1/4 tsp basil
- 1/2 tsp salt
- 1 tsp accent
- 1/2 tsp italian seasoning
- green pepper slices

Summary

Yield: 8

Source: Elaine Fetsch

Prep Time: 5 minutes

Category: Meats

Instructions

Place beef in roaster 1/2 filled with water. Add 1 tsp salt and onions. Cover roast in a 500 degree oven 1/2 hour. Reduce heat to 325 degrees and continue roasting till tender (about 3 hours). Remove from oven let stand overnight. Next day, remove fat and slice very thin. Strain liquid and add rest of ingredients to liquid. Bring all to boiling poitn. Place sliced beef and liquid in flat pan. Place in oven at 350 degrees for 30 minutes. Stir a couple of times to combine well. Serve on hard rolls, warm or as roast beef dinner. I've also placed in crockpot and simmered all day.