

## ***Herbed Pot Roast & Veggies*** (makes 8 servings)

- 3 to 4-lb. pot roast (or short-rib/cross-cut)
- Pepper, garlic powder & paprika to taste
- ¼ tsp. basil
- ½ tsp. thyme
- 1 tsp. oregano
- 1 tsp. marjoram
- 1 – 2 Tbsp. butter
- 4 or 5 mushrooms, sliced
- 1 small onion, chopped
- ½ to ¾ cup water
- 10 large carrots, cut into quarters
- 10 small potatoes, cut into quarters
- 2 to 3 Tbsp. cornstarch

Sprinkle roast with seasonings. Place in large baking dish; dot with butter. Add mushrooms, onion and ½ to ¾ cup water. Bake covered, at 325 degrees for 2½ to 3 hours. Add carrots and potatoes. Bake, covered, for 30 to 45 minutes or until tender.

Move roast & veg to a warmed platter. Cover with foil. Stir cornstarch mixed with a little water into drippings. Cook until thickened, stirring constantly. Serve with roast. May substitute red wine or consommé for cooking water.

