

CopyCat O'Charley's Pot Roast

Ingredients

One 2 1/2-pound Beef Eye of Round Roast
6 tablespoons All-Purpose Flour divided
1 tablespoon Canola Oil
1 1/2 cups + 1/3 cup water divided
1 1/2 cups dry Red Wine or reduced-sodium Beef Broth
2 teaspoons Beef Bouillon Granules
1/4 teaspoon freshly ground Black Pepper to taste
16 small Red Potatoes about 2 pounds, cut in 1/2
4 medium Carrots about 3/4 pound, halved lengthwise and cut into 2-inch pieces
2 medium Onions peeled and cut into quarters
1/2 teaspoon Salt
1/2 teaspoon Browning Sauce

Directions

Place roast on a work surface. Sprinkle 2 tablespoons flour over roast and, using your hands, spread it to coat entire roast.

Add oil to a large, nonstick skillet with a lid. Place skillet over medium-high heat.

When oil is hot and shimmering, carefully place roast in skillet. Using tongs, turn and brown roast on all sides.

When roast is browned, place in center of pot.

Add 1 1/2 cups water, wine, bouillon and pepper. Bring to a boil. Reduce heat. Cover and simmer for 2 hours.

Add potatoes, carrots and onions. Cover and simmer for 45 minutes or until meat and vegetables are tender.

With tongs and a slotted spoon, remove meat and vegetables to a serving platter. Set aside and keep warm.

Pour pan juices into a glass measuring cup. Allow to settle and skim fat from top. Add enough water to measure 2 cups.

In a small bowl or cup, combine remaining 4 tablespoons flour and 1/3 cup water. Mix until smooth.

Pour flour mixture into a small saucepan. Place pan over medium heat. Stir in salt and browning sauce.

As mixture heats, gradually stir in the 2 cups pan juices. Bring to a boil. Cook and stir for 2 minutes or until thickened.

Drizzle a small bit over roast and vegetables on platter. Pour the rest into a gravy boat or small bowl.

Serve warm beside hot roast and vegetables.