

## POT ROAST

- 1 Brown-n-Bag (turkey size or large)
- 1 envelope Lipton Onion Soup
- 1 T Worcestershire sauce
- 1 Envelope George Washington Beef Broth Mix
- 4-5 small potatoes (peeled and cut up into bite size pieces)
- 2 carrots (peeled and cut up into bite size pieces)
- 1 Onion (quartered and peel apart layers)
- 1 Tsp Flour (very important so bag doesn't explode)
- 1 Cup water

Place Flour in Brown & Bag and shake around

Use enough water to make a loose paste of the onion soup, Worcestershire, sauce and beef broth mix.

Slice onions and peel, then place in the bottom of the brown & bag.

Lay meat on the onions and then smear the paste on top of the meat (I use my hands in the bag as it is easier then putting it on and then trying to get it into the bag).

Add cut up carrots and potatoes around sides and ends of meat.

Pour 1 cup water around veggies and over top of meat but not hard enough to push paste off meat.

Close bag and tie, make 6 small slits in the top of the bag to vent.

Bake @ 325 about 1 hour per pound of meat.