

Pot Roast In Wine

Ingredients

- 5-6 lb. beef round rump roast, boneless
- 6-8 fresh carrots, cut in 2" chunks
- 6-8 potatoes, peeled and cut in quarters
- 1 bottle red table wine (vin rose)
- 1 red onion, chopped fine
- salt & pepper
- oil
- flour

Directions

1. Brown floured meat on all sides in oil.
2. Add onions.
3. Add 1/2 bottle of vin rose and water to cover roast.
4. Cook on low heat for 2 hours.
5. Season to taste.
6. Approximately 30 minutes before serving add carrots and potatoes.
7. Continue cooking on low heat until fork tender.
8. Serve.