

Mrs. McGee's Pot Roast

(serves 35)

INGREDIENTS:

- 20 lbs. - Beef Boneless Chuck Roast (4-5 lb. pieces – one for each Dutch Oven & divide veggies)
- 15 lbs. Potatoes
- 10 lbs. - Carrots
- 10 lbs. Yellow Onions
- 48 oz. - Ketchup
- Vegetable Oil
- Salt & Pepper
- 2 jars - Horseradish
- 1 lb. – Butter (for rolls & potatoes)
- 36 - Dinner Rolls?

PREPERATION:

- Pre-heat Dutch Oven
- Lightly Salt Meat (no pepper yet – pepper burns)
- Peel Potatoes, Carrots & Onions (Rinse & keep potatoes in water to prevent browning)
- Add solid film of oil to cover bottom of Dutch Oven – Heat – Remove from Fire (have clean stump or something else to put Dutch Oven Lids on)
- Use each Dutch Oven Like a Wok or Skillet next to (not on) fire to Braise Meat (Sear Meet on all sides (put Dutch Oven back on Fire to re-heat if necessary – should NOT be necessary)
- Pepper top of Meat, squirt ½ cup Ketchup over top of each meat/Dutch Oven & add water to each to just cover meat
- After 1 hour - Add & Divide Veggies among Dutch Ovens: I like to add Onions & Potatoes first, wait 15-20 minutes and add carrots so carrots are not mush
- Cook at high simmer to very low boil for another hour for a total of two (2) hours or whenever veggies are done
- Check from time to time and remove veggies to serving bowls (or warm Dutch Oven) with most of gravy as they are done. Potatoes & Onions – when a fork passes through them & before they start falling apart; Carrots – same fork test but while still crisp (unless you like mushy carrots)
- Remove meat and slice (about ¼ “ slices) place on a serving tray and half cover with gravy (meat will dry out VERY quickly if you don't pour some gravy over meat in serving tray)
- Cut veggies in half to serve

SERVE:

- Prep garnish sauce for meat: Mix Horseradish & Ketchup to taste (like shrimp cocktail sauce)
- Have butter & Salt/Pepper for Potatoes
- Put excess gravy in gravy boat at end of line with above spices/garnish so guests can add
- Use Dutch Ovens as warmers: meat first with gravy to keep from drying out – and – others for veggies ...serve with serving spoons to serve gravy with meat & veggies
- Dinner Rolls are a great addition for guests to soak up gravy

EQUIPMENT:

- Dutch Ovens & Tools & Mitts
- Cutting Boards & Peeler, Carving & Paring Knives
- Serving Spoons
- Bowl & Ladle for Extra Gravy
- Butter Dish & Knife
- Bowl & Spoon for Horseradish & Ketchup Sauce