

RECIPE OF THE MONTH!

The Best Roast



This month our recipe (and pun) has been shared by Sheila Best. Although I have not yet had time to cook this, there is no way I'm not trying this recipe! Sheila and Ron both give this dish high praise. It has brandy, for gosh sakes!



Ingredients:

- 3 to 4 lb sirloin tip roast or rump roast
- Desired seasonings (salt, pepper, parsley flakes, oregano, garlic salt)
- 1/2 cup water
- 10 ½ oz can French Onion Soup
- 10 ½ oz can Beefy Mushroom Soup (or Beef Broth)
- 1 can Beer
- 2 jiggers Brandy (okay, I had to look that up! One jigger = 1.5 oz.)

Directions:

- First bake:
 - Sprinkle roast with desired seasonings and rub into roast.
 - Place in roasting pan with 1/2 cup water.
 - Cover pan and bake at **500 degrees** for 1 hour. This can also be made in a crock pot – cook on low overnight.
- Second Bake:
 - Allow the roast to cool, then cut into thin slices.
 - Place the sliced beef back into the roasting pan and add the soups, beer and brandy.
 - Cover and bake at **300 degrees** for 2 hours
- Enjoy as a main dish or serve on hamburger buns.