

**Submitted by:** Donna Grotheer

**Recipe Name:**

Carol's Pot Roast (AKA Seder Pot Roast!)



**Ingredients:**

Chuck Roast, about 5 lbs.

Suet (if you cannot get this from the butcher, use another fat. However, suet gives a wonderful flavor)

1 can tomato soup (e.g. Campbell's)

1/2 cup (generous) dry red wine

1 clove minced garlic

1 bay leaf

1/2 tsp allspice

1 onion, chopped

Celery, carrots, potatoes to individual taste.

**Directions:**

Chop a 5x4 piece of suet into fine dice. Render the suet. Brown chuck roast in the suet until seared on all sides. Add the chopped onion to caramelize.

Mix together: 1 can tomato soup, dry red wine, garlic, bay leaf, allspice. Add this to the browned meat.

Add carrots, celery, potatoes to the pot. Cook until tender.

I double the amounts (with the exception of the chuck roast), for extra gravy.