

Beef Roast



If your idea of a perfect dinner is tender meat dripping with gravy, then you'll love our Beef Roast recipe. You only need a few simple ingredients and your NESCO 18 Qt. Roaster Oven to make this recipe one to remember. Leftover roast is perfect for next-day sandwiches and casseroles.

Your Key Ingredient:

[NESCO 18 Qt. Roaster Oven](#)

Grocery Ingredients:

Roast

3-5 lb standing rump roast

1 $\frac{1}{4}$ oz dry onion soup mix

Beef Vegetable Gravy

2 Tbsp margarine
4 oz mushrooms, cleaned, chopped
1 medium carrot, peeled, chopped
1 stalk celery, thinly sliced
1 green onion, thinly sliced
2-3 Tbsp all-purpose flour
2 cups beef drippings plus broth
2 oz tomato paste
1/2 clove garlic, minced
1 tsp Italian herb seasoning
Salt and ground black pepper to taste

Instructions:

Roast

1. Preheat **NESCO® Roaster Oven** to 400° F. Lightly wipe cookwell with cooking oil. Set meat directly in preheated cookwell. Sprinkle dry soup mix over meat.
2. Cover; roast 8 minutes. Turn meat over. Cover; roast another 8 minutes.
3. Reduce temperature to 325° F. Remove meat and place on rack. Set in cookwell. Cover; roast 55 to 70 minutes (125°F to 130° F on meat thermometer). Serves 8 to 10.

Beef Vegetable Gravy

1. In medium saucepan, melt margarine. Add vegetables and saute over medium heat until tender. Sprinkle flour over; gently stir into vegetables.
2. Gradually stir in broth and tomato paste. Add seasonings, continue to cook until gravy thickens, stirring constantly. Makes approximately 2 ½ cups.