

Betty's Oven Roast Beef au jus



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Ingredients:

1 ½ pounds top round roast, rinsed (You may use a different cut of roast.)

salt, to taste

reserved pan drippings

flour, as needed

½ of a 10 ¾-oz can beef broth (Use more, if you have a lot of pan drippings.)

Prepare a roasting pan by placing aluminum foil in the bottom—enough to come up and cover the beef roast. Salt the roast with the amount of salt desired. Place the roast in the foil-lined roasting pan, and bring the foil up to cover the roast completely. Place the lid on the roasting pan. Bake in a 300 degree oven about 3 hours, or to desired doneness. This roast will be done all the way through, using this slow-cook method. When done, remove the roast to a clean cutting board, and slice against the grain and arrange on serving plate. If desired, make au jus-style gravy by placing pan drippings from foil into a saucepan, add a small amount of flour and ½ of a 10 ¾-oz. can beef broth. Cook and stir constantly until gravy is slightly thickened. Serve in a small container, along with the Oven Roast Beef. I served my Oven Roast Beef au jus with a dollop of Creamy Horseradish Sauce, Bybee Cheesy Party Potatoes, Summer Sauteed Zucchini, Basil Marinated Tomato Salad, and a glass of iced tea! I hope you enjoy the dinner! Love to all! --Betty ☐