MEANWHUE IN Mashville...

A monthly newsletter provided by The Julie Davis Group, your trusted real estate & area specialists



Dear Old Daddy Dave's Pot Roast

My dad heard this recipe on the radio years ago while driving home from one of his sales trips in the '70s. Over the years it has

become a Blomquist family favorite. Enjoy!

DIRECTIONS:

- Preheat oven to 350 degrees
- Brown the roast on both sides in a pan just a little
- Season with salt, pepper and any other seasoning you prefer
- Put roast into a very large Dutch Oven
- Layer chopped onion over the roast
- Spread the Cream of Mushroom soup over the top of the onions and roast
- Add the carton of beef stock
- Cover and put in the oven for 3 hours.
- After hour one, add the carrots and rutabaga. After hour two, add the potatoes and green beans

** I sometimes add more Cream of Mushroom Soup or more Beef Stock while cooking, it really just depends on how thick you like your gravy.

INGREDIENTS:

- 4-5 lb. Shoulder or Arm Beef Roast (bone-in or out)
- 1 lb. baby carrots
- 1 Rutabaga, wax cut off and peeled and then cut into small chunks
- 8-10 red potatoes, peeled and cut into chunks
- Green beans (fresh or frozen)
- 1 large onion cut up
- 4 10 1/2 oz. cans Campbell's Cream of Mushroom soup
- 1 carton 32 oz. Beef Stock



10 LOTS TO-BE-BUILT

Springfield, VM

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Vid you know?

Nashville's Centennial Park is home to the only replica of the Greek Parthenon.







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