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Beef Roast Pot

Description

Ingredients

- Little carrots
- 1 potato
- 3 tablespoons of creole spice
- 1 tablespoon black pepper
- 2 tablespoons of onion powder
- 1 tablespoon garlic powder
- 1 tablespoon celery chips
- 1 tablespoon of parsley
- 1 cup of water

How To Make Beef Roast Pot

1. Chop potatoes and carrots
2. Roasting beef â?? season with ingredients and sautÃ© on a skillet over the stove
3. Placed in a casserole dish
4. Add a cup of water
5. Add more Creole spices to taste and cover with tin foil
6. Bake at 350 degrees for two and a half hours
7. Remove the tin â?? add the carrots and potatoes
8. Put in the oven again and bake uncovered for an additional 30 minutes or as desired

Category

1. Grandma Recipes

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