



Oven Roasted Pot Roast with Baby Vegetables

Coffee and Soy Sauce Create a Spicy Steak

Spicy Steak Sauce:

- 1 teaspoon (each) onion powder; garlic powder
- 1/4 teaspoon ground red pepper
- 1 teaspoon oregano
- 2 Tablespoons (each) prepared strong coffee, Worcestershire sauce
- 1 Tablespoon (each) soy sauce; brown sugar

Chuck Pot Roast

- 1 Tablespoon olive oil
- 1 (2-1/2 pound) boneless chuck roast, trimmed
- 1 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper
- 1 cup beef broth or as needed
- 3/4 pounds multi-colored baby potatoes
- 5 ounces baby carrots, wash, trim roots; set leaves aside
- 1 (8 ounce) package gold pearl onions, peeled
- 4 ounces pattypan baby squash, if large cut in half
- 4 to 5 baby zucchinis
- 1-ounce baby shitake or button mushrooms, stems removed

Preheat oven to 350°F.

In small bowl, combine all spicy steak sauce ingredients together; set aside.

Heat olive oil in a large Dutch oven pot or oven safe large pan over medium-high heat. Sprinkle chuck roast with salt and pepper. Add roast to pan; cook 5 minutes, turning to brown on all sides.

Add spicy steak sauce; coat steak with sauce. Add 1/2 cup beef broth, bring to a simmer. Cover pan; bake in oven at 350 degrees F for 1-1/2 hours; add additional beef broth as needed.

Add potatoes and carrots to pan. Cover and bake an additional about 30 to 45 minutes or potatoes and carrots are tender. Remove vegetables from pan; set aside to stay warm.

Add peeled onions, squash, zucchini, and mushrooms to pan, cover; cook 30 minutes or until vegetables and meat are tender. Serve roast with warm baby vegetables and pan juices. Garnish with carrot leaves, if desired. Serves: 4 to 6

Cook's Note Use the baby vegetables that are your favorites; being small, they need a shorter roasting time. The chuck roast will need about 2 to 2-1/2 hours and small vegetables only need about 30 to 45 minutes until tender.

About the Recipe: Tender beef pot roast and soft flavorful vegetables dripping with warm pan juices make a perfect comfort meal. It's a memory maker dinner from years past but updated with bright spices and tiny tender veggies.

Help to easily peel pearl onions: from World Variety Produce, Inc. Boil for 30 to 60 seconds; Chill in cold water bath. Trim tips off onions; leaving skins on. Squeeze to pop skins off