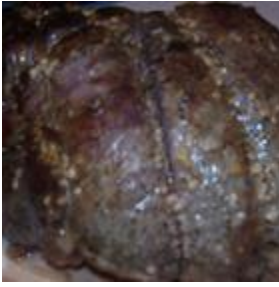


Bottom Round Roast with Onion Gravy



Rated: ★★★★★

Submitted By: Susan

Photo By: Lambchop's Mom

Prep Time: 10 Minutes

Cook Time: 4 Hours

Ready In: 4 Hours 10 Minutes

Servings: 6

"This is the easiest roast recipe and requires little work for a lot of flavor. The vinegar sounds awful but it makes it really good. Its an easy main dish for busy moms!"

INGREDIENTS:

6 onions, sliced

1 tablespoon white vinegar

1 (4 pound) bottom round roast

1 cup water

salt and pepper to taste

1 bay leaf

DIRECTIONS:

1. Place sliced onions in the bottom of a Dutch oven or stock pot. Season the roast with salt and pepper, and place on top of the onions. Add the water, vinegar, and bay leaf to the pan, and heat over high heat to get it simmering. Reduce heat to low, cover, and simmer for 3 to 4 hours. Try not to take the lid off while cooking.
2. When the roast is done, remove it from the pan to a serving platter. Mix the flour into the water, and pour into the drippings from the roast. Simmer over medium heat, stirring frequently until thickened. Carve roast, and serve with the pan gravy.

***I made a few changes and it turned out awesome! I added some baby bella mushrooms to the onions and I cooked it in the oven at 300 degrees for 4 hours. When making the gravy, I added more pepper. Other suggestions add red wine beef broth more herbs such as rosemary and thyme.**

I blend the onions and drippings in a blender. Perfect gravy without flour. I remove bay leaf and discard prior to blending and add mushrooms back after blending.