

SAVORY ROAST IN MUSHROOM GRAVY

1 medium size beef round roast	1 10 ³ / ₄ -ounce can cream of mushroom soup
Meat tenderizer	
Salt	1 ¹ / ₂ cups water
Pepper	
1 1 ³ / ₈ -ounce package dry onion soup mix	

Spray Corning Ware roasting dish with Pam. Sprinkle meat with tenderizer, salt, and pepper; place in roasting pan. Top with onion soup mix. In a separate bowl, combine mushroom soup and water, stirring well. Pour soup over roast; cover with a lid. Bake at 300 degrees for at least 3 hours. Even better if cooked 5 to 6 hours. Makes its own gravy and it is really delicious and tender.

Note: This is my Grandmother Travis' electric skillet recipe.

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