

**SIEMER**  
DISTRIBUTING CO., INC.  
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## Coffee-Marinated Pot Roast

- 4-5 lb. English Cut Beef Roast
- 2 T. Flour
- 10 Baby Carrots
- 6 Small Potatoes
- 2 Small Onions
- 3 Stalks of Celery

### **Marinated**

- 8oz. Brewed Coffee
- 8oz. Italian Dressing
- Salt, Pepper, Garlic to taste
- Beef Bouillon (4 cubes dissolved in 1/2 c. hot water)
- Note: Can also use 1/4 cup of Dale's Seasoning or Worcestershire Sauce
- 1 - 16oz. can Tomatoes diced

Place roast in ziploc bag. Pour marinade ingredients over it. Place in refrigerator 8-24 hours, turning once. Remove roast from bag. Save marinade.

Flour roast and heat in oil just till sides are brown. Placed in large pan. Put cut carrots, potatoes, onions and celery around roast. Pour marinade over roast and vegetable, reserving 1 cup. Add flour to 1 cup of marinade, stir until mixed well, and pour over roast.

Cover with aluminum foil, and bake at 350°F for 2-1/2 to 3 hours. YUM!