

## Savory Pot Roast

1	3 to 3-1/2 pounds	round-bone chuck roast
1	tablespoon	cooking oil
2	large	onions, diced
2	cloves	garlic, minced
1	can	tomatoes with liquid, cut up
1	cup	water, divided
2	tablespoons	prepared horseradish
1	teaspoon	browning sauce
1/2	teaspoon	salt, optional
1/8	teaspoon	pepper
1/4	cup	all-purpose flour

Brown roast in oil, remove, set aside. In the drippings sauté onions and garlic until tender. Return roast. Stir in tomatoes, 1/2 cup water, horseradish, browning sauce, salt and pepper, cover and simmer for 2-3 hours or until meat is tender. Remove roast, keep warm, drain all but 2 cups of juices, combine flour and remaining water; stir in juices, cook for 5 minutes till thick and bubbly.