



Recipe: Family Pot Roast



About 3lbs. chuck roast, any cut
2 tablespoons oil
1 can (16 oz.) tomatoes
1 cup Coca-Cola®
1 pkg. (1 1/2 oz.) spaghetti sauce mix
1 cup finely cut onion
3/4 cup finely cut celery
1 1/2 teaspoons salt
1/2 teaspoon garlic salt

In a Dutch oven, brown meat in the oil, about 10 minutes on each side. Drain off fat. Break up tomatoes in their juice; add remaining ingredients, stirring until spaghetti sauce mix is dissolved. Pour over meat. Cover, simmer slowly about 2 1/2 hours or until meat is fork-tender. Thicken gravy and serve over sliced meat. Makes 6 to 8 servings (about 3 cups sauce).

*Coca-Cola and spaghetti sauce mix give a unique flavor to the saucy meat gravy.