



MAGIC EYE OF ROUND

- 1 Eye Of Round Roast
- 8 Ounces Brown Mustard
- 3 to 4 Cups Salt

DIRECTIONS

1. Cover all sides and ends of the roast with brown mustard, using entire amount.
2. Place salt on a plate; roll roast in salt, covering it completely.
3. The salt should be thick with no meat or mustard visible.
4. Place roast on a rack in a roasting pan.
5. Bake in a 475 degree oven for 10 to 12 minutes per pound.
6. When roast is cooked, crack the surface with a knife and remove the outer casing of salt and mustard.
7. Reserving juices.
8. Serve meat in juices sliced thin.