



NEW ENGLAND SIRLOIN DINNER

- 6 Pound Sirloin Pot Roast
- 1/2 Teaspoon Dried Thyme
- 1/4 Teaspoon Pepper
- 1 Bay Leaf
- 2 Pounds Small New Potatoes, Halved
- 1 1/2 Pounds Carrots, Peeled, Chopped
- Dry Red Wine
- 1 Package Onion Soup Mix
- 2 Tablespoons Flour

DIRECTIONS

1. Preheat oven to 350 degrees.
2. Rub the roast with thyme, pepper and crumbled bay leaf.
3. Place the roast in a roasting pan lined with foil.
4. Center roast in pan and arrange potatoes and carrots around it.
5. Pour about 1/2 cup of the red wine over the roast and vegetables.
6. Sprinkle with contents of the onion soup mix packet on the roast and vegetables.
7. Cover with foil and roast for 2 1/2 to 3 hours, until roast is tender.
8. Pour drippings into a saucepan, skim off fat.
9. Boil and reduce to 1 1/2 cups.
10. Add beef stock to get the correct measurement if there were not enough drippings.
11. Combine flour with two tablespoons of water, whisk to make a slurry.
12. Add slurry to saucepan, bringing to a boil.
13. Simmer 3 minutes until thickened.
14. Serve sliced meat with vegetables and gravy.