



THE BUTCHER SHOPPE

Party Beef

Ingredients

5 lb. Bottom Round Roast or Rump Roast
Crazy Salt
Pepper
Onion Powder
Garlic Powder
Paprika
2 Beef Bouillon Cubes
2 Cups Water

Preparation

Preheat oven to 400°. Salt meat with Crazy Salt, Pepper, Onion Powder, Garlic Powder, and Paprika. Brown 30 minutes on each side uncovered (seasoning 2nd side after turning). Turn oven down to 325°. Dissolve 2 Beef Bouillon cubes in 2 cups water and pour over meat. Cover Roast and baste every half hour. Bake for 3 hours.

If saving it for later cool beef and scrim the fat from the broth. Slice meat, wrap and freeze broth. When ready to serve, heat in broth.