

Dan's Easy Pot Roast

1 2-4 lb. bottom round roast with fat removed

4 cans cream of mushroom soup

2 pkgs. Onion soup mix

2 cups water

Salt and pepper

¼ cup olive oil

Salt and pepper all sides of pot roast

In a large skillet; heat olive oil and brown all sides of the pot roast.

In the meantime; in a large pot or Dutch oven, add the cream of mushroom soup, onion soup mix and two cups of water heating and stirring until mixed well.

Add pot roast and simmer on medium low for about 3 hours or until the roast easily falls apart.

Serve with rice and your choice of vegetables. We serve with butter beans and a Greek Salad.