

# Bloody Mary Pot Roast

## Ingredients:

- 1 3-4 lb boneless beef bottom round roast
- 4 garlic cloves thinly sliced
- 2 tbsp. olive oil
- 3/4 cup tomato juice
- 1 tbsp. NVBP's Bloody Mary Spice
- 7 tbsp. vodka
- 1 garlic clove minced
- 5 tsp. cornstarch
- Salt to taste
- NVBP's Garlic Peppercorn to taste, ground

## Instructions:

- Preheat oven to 325<sup>o</sup>F
- Cut several slits in meat about 1/2" long and insert a slice of garlic in each slit
- In Dutch oven add oil and brown meat on all sides
- Remove from heat and combine rest of ingredients and pour over roast
- Bake covered for 1 hour then add the potatoes then bake another 1 1/2 hour or until very tender then transfer to plate to keep warm
- Stir cornstarch into juices and cook over stove till bubbly
- Slice meat thinly and serve with gravy