

Italian Beef

Makes 20 servings

1 (6-pound) beef round roast

1 tablespoon salt

3 large onions, thickly sliced

1 teaspoon all season pepper

½ teaspoon *each* onion salt, garlic salt, dried oregano, dried basil, accent salt, Italian seasoning, seasoned salt

1. Preheat oven to 350°F. Season roast with salt. Fill large roaster pan half full with water; add roast and sliced onion. Bake 40 to 50 minutes or until tender. Remove from oven. Let stand in refrigerator 8 hours or overnight.
2. Preheat oven to 350°F. Remove and discard surface fat from broth. Remove roast to large cutting board. Pour broth into large saucepan; heat over high heat. Add pepper, onion salt, garlic salt, oregano, basil, accent salt, Italian seasoning and seasoned salt; cook until boiling.
3. Meanwhile, slice roast and layer in roaster. Pour hot broth over beef to cover. Cover; bake 30 minutes or until heated through.