

Slow Cooked Texan Beef Pot Roast



Ingredients

1.5kg Beef Topside Roast
3 tablespoons Smoked Paprika
2 teaspoons Masterfoods Ground Cumin
2 teaspoons Masterfoods Dried Oregano
2 teaspoons Masterfoods Garlic Powder
2 tablespoons Olive Oil
½ Cup Soy Sauce
½ Cup Kecap Manis
750ml Stock

Method:

1. Combine spices and half the oil in a large bowl. Add beef and turn to coat in spice mixture.
2. Heat remaining oil in a large pan over medium-high heat. Add beef and cook for 5 minutes or until browned all over. Add soy sauce, kecap manis and stock, bring to the boil. Reduce heat to

low, cover and simmer for 1 ½ hours or until tender.

3. Remove beef, set aside to rest. Strain cooking liquid.
4. Place 1 cup (250mls) of cooking liquid in a saucepan. Bring to the boil. Reduce heat and simmer for 8-10 minutes.
5. Serve beef sliced with mashed sweet potato, steamed greens, corn or salad and sauce.