



Texas Pot Roast

Ingredients:

1 tablespoon salt

1 tablespoon black pepper

1 tablespoon dry mustard

1 tablespoon paprika

1 teaspoon cayenne pepper

One 3-4 lb. chuck roast

1/4 cup butter

2 tablespoons vegetable oil

1/4 cup Worcestershire sauce

1 cup dry red wine

1/2 cup red wine vinegar

1 teaspoon sugar

Scoville Warming™ Texas Hot Sauce to taste (up to 1/4 cup depending on your tolerance for heat)

Preheat oven to **300°F**.

Combine first five ingredients in a small bowl, mix well. Rub the mixture onto both sides of the meat.

In a large, heavy skillet, heat half the butter and the oil over high heat. Add the meat and sear quickly on both sides. Transfer meat to a large roasting pan lined with enough heavy-duty aluminum foil to fold completely over the meat.



While the meat is searing, combine the remaining butter, Worcestershire sauce, wine, vinegar, sugar and Scoville Warming Texas Hot Sauce in a saucepan. Bring to a boil, reduce heat to medium and simmer 5 to 10 minutes, stirring. Pour the sauce over the meat, fold the foil snugly around the meat. Place pan in oven and cook 4 hours. Check after 4 hours. If meat is not fork-tender, baste with the liquid and cook up to another hour.

Note: The lower oven temperature of 300°F is essential. A hotter oven will dry out the roast.