

Ultimate Roast

- One 8-lb. roast
 - 1 lb. baby carrots
 - 4 cobs of corn
 - 10 med. potatoes, halved
 - 1/4 lb. fresh mushrooms
 - 1 can soda pop (or other liquid)
 - 2 lrg. onions
 - 1 stick of butter
 - favorite seasonings
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DIRECTIONS:

Cut roast into three equal portions against grain. Turn the roaster lid upside down over a Camp Chef all-purpose burner on a medium to low heat; add a half stick of butter and melt, then brown roast. Leave cooking rack in roaster and preheat. Lay roasts in around cone. Pile halved potatoes on top of roast. Add layer of mushrooms and carrots. Season with your favorite spices. Lay corn cobs on top. Add a quarter can of soda. Place lid on base of roaster. Set your Camp Chef all-purpose-burner on medium-low heat. Cook approximately 30 minutes or until steam appears around lid seal. Remove and serve from pot.

Serves 8-10.

Variation:

Try using other meats in place of the roast. Ham or lamb make a delicious variation to the Ultimate Roast recipe.