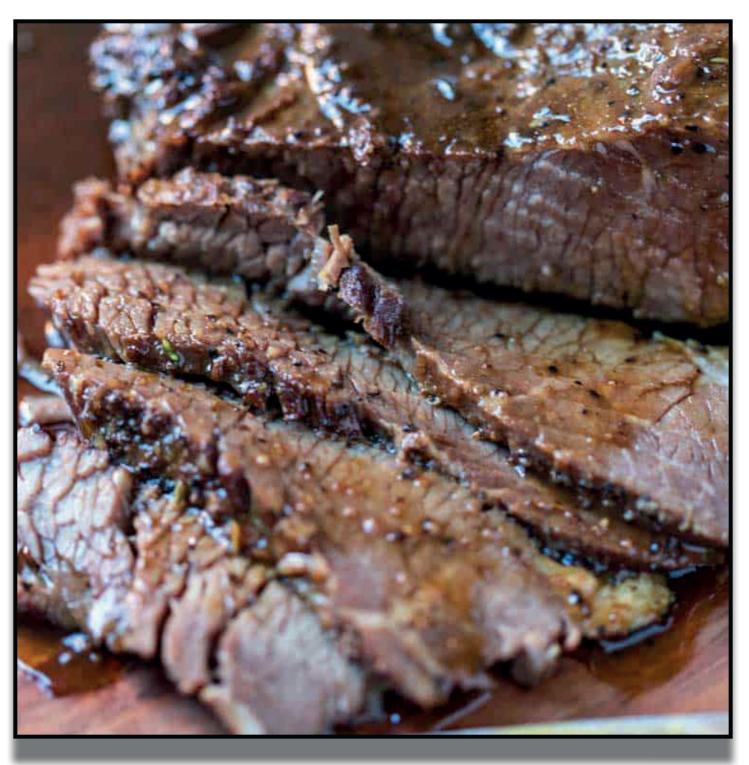
Opposite Classic Kosher Recipes

CHUCK EYE ROAST 2ND FILLET



· PREPARATION ·

- 1. Preheat oven to 325° F
- 2. Season meat to your liking
- 3. Place netted roast in covered roasting pan with ½ inch water
- 4. Bake for 3 hours
- 5. Remove from oven & let cool
- 6. Use roast drippings for gravy
- 7. **WHEN COLD**, remove netting, slice, reheat & serve with gravy