

Toronto Kosher 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