

MENU 10

GRILLED MARINATED CHUCK ROAST

Marinate chuck roast in Angelo's Salad Dressing for at least 48 hours. Use marinating dish. Turn frequently.

When ready to prepare dinner:

Light the BBQ grill and cook as if it were steak

Remember to light the charcoal in plenty of time, but not too early. It takes at least 30 minutes for the charcoal to be ready to use. It will be white when ready. Check grill, it may need washed before you can use it. The smoker has to be put together correctly in order to BBQ. If you have any questions, be sure to ask BEFORE you light the charcoal.

SERVE WITH:

Baked Onion (see Recipe 1)

and

Canned Peas

and

Canned or fresh pears

Pears w/Cheese

You can 'dress' the pears up a little by sprinkling shredded American cheese on them. Then put one spoonful of Miracle Whip on top. Yum-yum good!