

Veal Pot Roast



Always make sure your roast is completely thawed.

OVEN METHOD:

Preheat oven to 275°. Remove the roast from the bag, saving the juices for au jus or to make gravy. Place the roast in a shallow roasting pan, cover with foil and place in oven for about 40 minutes, or until the center reaches 145°F. Then, let stand for 20 minutes, slice and serve.

BOIL-IN-BAG METHOD:

Remove outer bag, leaving roast and juices in inner bag. Place in boiling water for about 20 minutes, or until the roast is 145°F at the center. Carefully cut the bag, and remove roast, saving the juices for au jus or gravy.

CAUTION, BAG CONTENTS ARE EXTREMELY HOT.