

## Main Dish

### Dutch Oven Rump Roast

Makes 6-8 Servings

Prep Time:

**Allergy Alert:** Egg in egg noodles. Potential Dairy depending on type of soup.

### Ingredients

1 three to four pound rump roast

1-beef bouillon cube

4 pieces of real bacon

1-can of Beef Mushroom Soup

2-tsp of olive oil

1-small can of mushrooms

1-large sweet onion

1 Optional bag of vegetables

2 cups of egg noodles

### Slow Cooker Instructions

Ready for testing and writing

### Dutch Oven Instructions

Cooking Time: 2 hours

Ideal Dutch Oven Size: 12"

Coals: 15 Bottom and 10 Top

1. Set 12" Dutch Oven on 15 coals and allow to get hot.
2. Cut 4 strips of bacon into small pieces and cook in bottom of Dutch Oven until well done and remove.
3. Place rump roast in bacon grease and let sizzle. Turn and let sizzle on each side, again.
4. Slowly pour 1/4 cup of hot water over the roast and add 1 bouillon cube.
5. Add bacon bits
6. Add quartered onion
7. Cover and place 10 coals on top of lid.
8. Cook for about an hour. Remove from heat, and brush away coals from lid.
9. Start up another 15 coals until dusty.
10. Add Beef Mushroom Soup and can of mushrooms with juice, to the Dutch oven.
11. Optional bag of vegetables can be added, here.
12. Cover with lid, and cook on coals for 45 minutes.
13. Boil water in another pot and cook noodles; drain.
14. Remove oven from coals.
15. Take the roast out of oven and place on a plate; slice beef, and serve with noodles and spoon the mushroom sauce on top.