

CHUCK ROAST GRILLED OUTSIDE

1 chuck roast about 3 lbs.

1 pkg. bleu cheese (good seasons) dry dressing

$\frac{1}{2}$ cup oil

$\frac{1}{2}$ cup water

$\frac{3}{4}$ cup red or white wine

Night before

-mix salad dressing with oil, wine and water

-place meat in mixture in let sit overnight turning occasionally

Night of dinner

-make hot fire on pit

-grill roast close to coals to char on both sides

-takes about 20-25 minutes for medium rare

Excellente

GOON