

Marys Roast Beef

- 1 (3-pound) beef sirloin tip roast
- 2 tablespoons vegetable oil
- 1 medium onion, chopped
- 2 garlic cloves, minced
- 2 ½ cups brewed coffee
- 2 ½ cups water, divided
- 2 beef bouillon cubes
- 1 teaspoon salt
- 2 tablespoons chopped fresh *basil*
- ½ teaspoon coarsely ground pepper
- ½ cup all-purpose flour

Brown all sides of roast in hot oil in a large Dutch oven over 8 minutes. Remove roast; set aside. Add onion and garlic to pan, and sauté 5 minutes or until tender. Stir in coffee, 2 cups water, bouillon, and next 3 ingredients until blended. Return roast to Dutch oven; bring to boil. Reduce heat, and simmer, covered, 2 ½ hours or until done. Transfer roast to a serving platter, reserving drippings in Dutch oven; keep roast warm. Whisk together remaining ½ cup water and flour; whisk into drippings. Cook, whisking constantly, over medium heat until slightly thickened. Pour gravy over roast.

Serves 6-8.