

How to Get Three Fresh-Cooked Meals from One Pot Roast

With a bit of meat cutting in your kitchen, you can get three different meals from one thick, round-bone pot roast.



Beef Stew

From the round end of the roast, cut a piece to use for meal number one. Cut this boneless meat into cubes for a beef and vegetable stew.



Pot Roast

Cut a piece from the center for a chunky pot roast.



Swiss Steak

With a sharp knife, carefully split the remaining piece to make two Swiss steaks.

