

## **RECIPE CROCK POT ROAST BEEF**



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5 Ingredient Beef Pot Roast for Slow Cooker or Crock Pot Fresh Food Bites 127 water, onion, dried thyme, coconut oil, coarse salt, freshly ground black pepper and 3 more

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### **Awesome Slow Cooker Pot Roast Recipe Allrecipes com**

Directions In a slow cooker, mix cream of mushroom soup, dry onion soup mix and water. Place pot roast in slow cooker and coat with soup mixture. Cook on High setting for 3 to 4 hours, or on Low setting for 8 to 9 hours.

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### **Slow Cooker Beef Pot Roast Recipe Allrecipes com**

Directions Generously season both sides of roast with salt and pepper. Heat vegetable oil in a large skillet over medium-high heat until hot. Reduce the heat to medium and stir in mushrooms and butter; cook for 3-4 minutes. Stir in onion; cook for 5 minutes, until onions are translucent and begin

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### **Crock Pot Beef Roast Recipe Genius Kitchen**

Directions. Put potatoes, carrots and onion on bottom of crockpot. Place the roast on top, fat side up. Pour in water or beef broth. Sprinkle chives, parsley, pepper and Onion Soup mix over the meat.

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### **Crock Pot Roast Beef delish com**

Directions In a large slow cooker, place roast beef. Surround your roast with potatoes, onions, carrots, and herbs. Pour over beef broth and Worcestershire. Cover and cook on high, 5 hours, or low, 8 hours. Remove from slow cooker and let rest, then slice and serve with vegetables.

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### **Slow Cooker Pot Roast RecipeTin Eats**

The ultimate one pot family meal Slow Cooker Pot Roast! This beef pot roast is a little different to the usual the braising liquid is thickened slightly so it s more like a gravy rather than just watery broth. So it s meltingly tender slow cooker roast beef, vegetables and potatoes smothered in gravy YES PLEASE!. This pot roast recipe was originally published January 2018.

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### **The Perfect Crock Pot Roast Recipes That Crock**

Notes on the Perfect Crock Pot Roast Recipe. We used brown gravy mix in this recipe. I made up The Perfect Crock Pot Roast in good ol Sir Hamilton (my Hamilton Beach Programmable Insulated Slow Cooker). Your favorite 5-6 quart slow cooker will work great as well.

<http://ebookslibrary.club/download/The-Perfect-Crock-Pot-Roast-Recipes-That-Crock-.pdf>

### **The Best Crock pot Roast Recipe Eating on a Dime**

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