

SLOW COOKER RECIPES BEEF ROAST



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Slow Cooker Beef Pot Roast Recipe Allrecipes com

Directions. Pour onion and mushroom mixture over the top of the roast. Cover slow cooker, turn to high and cook the roast for 5-6 hours, until the meat is fork tender. Skim off any fat from the surface and remove the bones. Season with salt and pepper to taste.

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Slow Cooker Pot Roast Recipe Food Network

Pour the gravy into the slow cooker. Cover and cook on low for 8 hours. The roast and vegetables should be tender. Remove the roast and let rest for a few minutes. Discard the thyme stems and strain the vegetables, reserving the gravy. Toss the vegetables with half the parsley and season with salt and pepper.

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Slow Cooker Beef Roast Recipe Allrecipes com

Directions. Place beef round roast in slow cooker, then add carrots, onion, and celery. Season with garlic powder and black pepper. Pour Worcestershire and barbeque sauce over meat and vegetables. Cook on Low until the meat is tender, 6 to 8 hours. Get a full year for \$10! Cook 5-star weekday dinners every time.

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Slow Cooker Pot Roast RecipeTin Eats

Slow Cooker Beef Pot Roast. STOVE: Add 2 more cups of water, simmer covered 2 - 2.5 hrs until meat is starting to be tender, turning meat once or twice. Add potatoes then cook another 30 minutes until meat is super tender and potatoes are soft. Keep an eye on water level.

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10 Best Slow Cooker Roast Beef Recipes Yummly

Tender And Succulent Slow Cooker Roast Beef Perfect For Sunday Supper Recipe Roast 21 swanson beef broth, pepper, chopped onion, baby carrots, red potatoes and 5 more

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Slow Cooker Roast Beef Taste of Home

Looking for recipes for slow cooker roast beef? Taste of Home has the best slow cooker roast beef recipes from real cooks like you, featuring reviews, ratings, how-to videos and tips.

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Easy Crockpot Roast Beef Recipe How to Make Slow Cooker

Set it and forget it. BUY NOW: Crock-Pot, \$24, amazon.com. 2 tbsp. 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.

<http://ebookslibrary.club/download/Easy-Crockpot-Roast-Beef-Recipe-How-to-Make-Slow-Cooker--.pdf>

Slow Cooker Beef Roast with Onions and Potatoes Recipe

In 5- to 6-quart slow cooker, place onion. If beef roast comes in netting or is tied, remove netting or strings. Place beef on onion. Place potatoes and garlic around beef. In small bowl, mix 1 1/4 cups of the broth and the dry soup mix; pour over beef. (Refrigerate remaining broth.)

<http://ebookslibrary.club/download/Slow-Cooker-Beef-Roast-with-Onions-and-Potatoes-Recipe--.pdf>

Slow Cooker Roast Beef Sliceable Dinner then Dessert

Slow Cooker Roast Beef. Yes, no joke, this was made IN A SLOW COOKER. The crust is gorgeous because I browned it before cooking, but that amazing tender medium center of the roast beef is 100% slow cooker.

<http://ebookslibrary.club/download/Slow-Cooker-Roast-Beef--Sliceable---Dinner--then-Dessert.pdf>

10 Best Beef Rib Roast Slow Cooker Recipes Yummly

Leftover Prime Rib Roast Beef Stew (crock pot or slow cooker recipe) The 350 Degree Oven 64 onion, rib bones, pepper, au jus, carrots, meat, prime rib, flour and 7 more

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Slow Cooker Pot Roast Recipe Taste of Home

Directions. In a 5- or 6-qt. slow cooker, whisk water and beef base; add mushrooms, onion and garlic. Sprinkle roast with pepper; transfer to slow cooker. Drizzle with Worcestershire sauce. Cook, covered, on low 6-8 hours or until meat is tender. Remove roast to a serving platter; tent with foil. Strain cooking juices, reserving vegetables.

<http://ebookslibrary.club/download/Slow-Cooker-Pot-Roast-Recipe-Taste-of-Home.pdf>

Easy Delicious Slow Cooker Roast Beef Recipe Genius Kitchen

Directions. Put Roast Beef into Slow Cooker. Cover with Soup Mix. Sprinkle with the Black Pepper. Top with the three Bay Leaves. Cook on Med-Low in a Slow Cooker for 8-9 hours-- OR 3-4 hours on High.

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