

## [CROCK POT POT ROAST](#)



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

Spray your crock pot with cooking spray. Place your roast in your 6- quart crock pot (I used my Hamilton Beach Programmable Insulated Slow Cooker.) Surround your roast with your potato wedges, onion halves and carrots. Mix together one of your brown gravy mixes with 1 c cold water. Pour over your roast and veggies.

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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. Get a full year for \$10! Cook 5-star weekday dinners every time.

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### **Slow Cooker Pot Roast Martha Stewart**

Directions. Sprinkle roast with 1 teaspoon salt and 1/2 teaspoon pepper; place on top of vegetables, and drizzle with Worcestershire. Cover; cook on high, 6 hours (or on low, 10 hours). 3. Transfer roast to a cutting board; thinly slice against the grain. Place vegetables in a serving dish; pour pan juices through a fine-mesh sieve, if desired.

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### **Crock Pot Easy Pot Roast Recipe MyRecipes**

Place thinly sliced celery on the bottom of Crock Pot, add carrots and quartered potatoes, then roast.

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### **Marie's Easy Slow Cooker Pot Roast Recipe Allrecipes com**

Ready In. 9 h 40 m. Season the roast with salt and pepper to taste. Brown on all sides in a large skillet over high heat, about 4 minutes per side. Place the roast in the slow cooker and add the soup mix, water, carrots, onion, potatoes, and celery. Cover and cook on Low setting for 8 to 10 hours.

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

Add your roast to the crock pot and then place the vegetables around the roast. Add all your seasonings. Next add in the beef stock. Cover and cook on low for 8 hours or on high for 5 hours. Shred the beef. Now, time to make the gravy. In a small bowl whisk together the 1/4 cup of water and the cornstarch.

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### **Crock pot Roast So Delicious Chelsea's Messy Apron**

Total time depends on if you are cooking this crockpot pot roast on high or low. I recommend cooking it on low for maximum tender and flavor. Tuscan-Style Seasoning Blend. 3 tablespoons dried rosemary. 3 tablespoons dried oregano. 3 tablespoons dried basil. 1 and 1/2 tablespoons dried thyme. 1 tablespoon dried marjoram.

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### **Slow Cooker Pot Roast Food Network Kitchen**

Slow Cooker Pot Roast. Taking the time to make a smooth, thick gravy for this slow-cooked dinner is worth it. As the pot roast cooks, the water and juices from the vegetables and meat will thin the gravy out, creating just the right consistency. Save Recipe Print. Sprinkle the roast all over with 2 1/2 teaspoons salt and 1 1/2 teaspoons pepper.

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### **Ultimate Slow Cooker Pot Roast Dinner then Dessert**

4-5 pound chuck roast. 2 tablespoons canola oil. 2 teaspoons Kosher salt. 1 teaspoon coarse ground black pepper. 1 teaspoon dried thyme. 1 pound carrots peeled and cut into 2" chunks. 2 pounds Yukon Gold potatoes peeled and cut into large chunks. 2 cloves garlic minced.

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**Easy Fall Apart Crock Pot Roast Slow Cooker The Food**

Generously salt and pepper all sides of the roast. I would say I use somewhere between 1 and 1/2 to 2 teaspoons kosher salt, and about a teaspoon of pepper. Add 1 tablespoon oil to the hot pan and swirl around to coat the bottom. It should be shimmery right away if your pan is hot enough.

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