

[ROAST BEEF IN CROCK POT](#)



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Crock Pot Beef Roast Recipe Genius Kitchen

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. Pour Worcestershire sauce and mushroom soup over meat. Cover and cook on low 8-10 hours. **Note: If your roast is frozen, start it on low the night before with just the water or broth.

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Slow Cooker Beef Pot Roast Recipe Allrecipes com

Place carrots and celery in the slow cooker. Place roast over the vegetables and pour in any accumulated juices. Add rosemary and thyme. 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.

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Crock Pot Roast Beef delish com

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.

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Awesome Slow Cooker Pot Roast Recipe Allrecipes com

Step 1, 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. Step 2, Cook on High setting for 3 to 4 hours, or on Low setting for 8 to 9 hours.

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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.

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10 Best Beef Pot Roast Crock Pot Recipes Yummly

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Easiest Crock Pot Roast Beef Ever SlowCookerKitchen com

Next, use a very sharp, meat knife to slice your crock pot roast beef. If you want it to have a fall apart texture, cut against the grain of the meat. If you d rather slice is super thin, cut with the meat grain.

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Slow Cooker Pot Roast Martha Stewart Recipes DIY

Oven method: Preheat oven to 350 degrees. In step 1, use a 5-quart Dutch oven or ovenproof pot with a tight-fitting lid; add 2 cups water. Cover; bake until roast is tender, 3 1/2 to 4 hours. Proceed with step 3.

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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.

<http://ebookslibrary.club/download/Slow-Cooker-Pot-Roast-RecipeTin-Eats.pdf>

Slow Cooker Roast Beef Sliceable Dinner then Dessert

Slow Cooker Roast Beef. Yes, no joke, this was made IN A SLOW COOKER. but that amazing tender medium center of the roast beef is 100% slow cooker. This was delicious and ended up perfectly rare after THREE HOURS AND FIFTEEN MINUTES in the crock pot. The roast was barely over 5 pounds, so should not have taken so much longer than

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

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