

SLOW COOKER BEEF POT ROAST



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Slow Cooker Beef Pot Roast Recipe Allrecipes com

Slow Cooker Beef Pot Roast - Ingredients 1 (5 pound) bone-in beef pot roast. salt and pepper to taste. 1 tablespoon all-purpose flour, or as needed. 2 tablespoons vegetable oil. 8 ounces sliced mushrooms. 1 medium onion, chopped. 2 cloves garlic, minced. 1 tablespoon butter. 1 1/2

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Slow Cooker Pot Roast RecipeTin Eats

ABOUT THIS SLOW COOKER POT ROAST. The typical slow cooker pot roast involves searing the chuck roast (do not I repeat, do not skip this step! Key for flavour base!) which is then placed in the slow cooker along with vegetables and beef broth plus sometimes wine, and some herbs for flavour.

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Slow Cooker Pot Roast Food Network Kitchen

Directions Sprinkle the roast all over with 2 1/2 teaspoons salt and 1 1/2 teaspoons pepper. Add the remaining 1 tablespoon oil to the skillet over medium heat. Pour the gravy into the slow cooker. Cover and cook on low for 8 hours. Remove the roast and let rest for a few minutes.

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Slow Cooker Pot Roast Recipe Taste of Home

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.

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Slow Cooker Beef Pot Roast Recipe Genius Kitchen

Into a slow cooker, put the onions, carrots, mushrooms and potatoes. Season the roast with salt and pepper. In large skillet over medium high heat, brown the meat on all sides in the oil. When it is nicely browned, put it in the slow cooker on top of the vegetables.

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Awesome Slow Cooker Pot Roast Recipe Allrecipes com

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 Pot Roast with Red Wine Sweet and Savory Meals

Slow Cooker Pot Roast with Red Wine Recipe Tips: Use quality meat such as grass-fed or organic meat. I use a chuck roast cut, since it has more fat, so it will be more tender and juicy. If you prefer less fat, I recommend using round roast beef.

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Easy Fall Apart Crock Pot Roast Slow Cooker The Food

Transfer the roast to your slow cooker (6 quart or larger). Keep the hot pan on the stove and add the water and beef base. Stir, breaking up any brown bits on the pan, until the beef base is dissolved. Pour the liquid into the slow cooker. Sprinkle the roast with the dried thyme or add the fresh thyme. (Just throw the sprig in the pot) Add the bay leaf.

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