

POT ROAST IN SLOW COOKER RECIPES



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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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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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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.

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Slow Cooker Pot Roast Recipe Tin 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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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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Directions. Remove the roast from the slow cooker and cover to keep warm. Strain the cooking liquid into a large saucepan, and simmer over medium-low heat until thickened, about 10 minutes. (You can also puree some of the carrots and onions in a food processor and add it to the cooking liquid to thicken it.)

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