

HOW TO MAKE A POT ROAST IN SLOW COOKER



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How to Cook a Pot Roast in the Slow Cooker

How to Make It Heat 2 tablespoons of vegetable oil or olive oil in a skillet or saute pan over medium-high heat. Pat the pot roast with paper towels to dry; remove any excess visible fat. Season the pot roast with salt and pepper and then dust on all sides with the flour. Brown the pot roast on

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Slow Cooker Pot Roast RecipeTin Eats

Because I make this pot roast in a slow cooker, this ends up with tons of sauce. You need enough broth for the beef to be mostly submerged in liquid, but because there s no evaporation and the beef also releases juices, you end up with lots and lots of liquid.

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Perfect Pot Roast Slow Cooker Recipe Genius Kitchen

Place roast into crockpot and surround with vegetables. Combine beef broth and vegetable soup mix, then add to crockpot. Cover and cook on LOW 6-8 hours or HIGH 3-4 hours.

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How to Cook a Perfect Pot Roast Easy Slow Cooker Recipe

Pot roast is a cheap, lean cut of beef which is first browned in a skillet then stewed in a pot or slow-cooker with vegetables and broth. Pot roast generally cooks, or braises, for hours, until the tough meat becomes tender, flavorful, and moist.

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Easy Fall Apart Crock Pot Roast Slow Cooker The Food

For the roast 3 to 4 pound chuck roast*. copious amounts of salt and pepper (copious I say!) 1 tablespoon oil, optional (for browning). 1 and 1/2 cups water. 1 and 1/2 teaspoons Better Than Bouillon Beef Base**. 1/2 teaspoon dried thyme. 1 bay leaf. 2 (1-ounce) packets of onion soup mix. 2

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How to Cook the Perfect Beef Pot Roast in Your Slow Cooker

This tender pot roast will quickly become a household favorite. It's cooked in the slow cooker and comes out tender and delicious every time. It's perfect for a home cooked meal on a busy night.

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Marie's Easy Slow Cooker Pot Roast Recipe Allrecipes com

Cook. 9 h; 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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Slow Cooker Pot Roast Recipe Southern Living

The absolute easiest way to get roast on the table is with a slow-cooker pot roast recipe. Don t turn on the oven or stand hours by the stovetop this pot roast recipe for the slow cooker will get dinner ready for you.

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Slow Cooker Pot Roast Food Network Kitchen

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

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The Best Crock Pot Roast Slow Cooker Pot Roast

Once the crock pot roast is fully cooked and the veggies are nice and tender, remove them from the slow cooker to a serving platter. To make the gravy, combine a couple of tablespoons of liquid from the crock pot with an

equal amount of cornstarch in a small bowl.

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