

[CROCK POT POT ROAST RECIPE](#)



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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

Awesome Slow Cooker Pot Roast - 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.

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Crock Pot Pot Roast with Potatoes and Carrots Recipes

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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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To Die For Crock Pot Roast Recipe Genius Kitchen

Place beef roast in crock pot. Mix the dried mixes together in a bowl and sprinkle over the roast. Pour the water around the roast. Cook on low for 7-9 hours. Use onion soup mix instead of ranch. Add one cup,of red wine. Add potatoes,carrots,mushrooms,celery and onion 2-3 hours before end.

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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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Easy Paleo Crock Pot Roast Recipe Clean Eating Gluten

Instructions. Once it is done remove the roast, potatoes, onions, and carrots from the crock pot and enjoy. You can use the juice over your roast or you can make a gravy by putting it on the stove and bringing to a boil while whisking in flour to the desired texture.

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Marie's Easy Slow Cooker Pot Roast Recipe Allrecipes com

Marie's Easy Slow Cooker Pot Roast - Directions 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

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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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Slow Cooker Pot Roast Martha Stewart Recipes DIY

Directions. In slow cooker, stir together cornstarch and 2 tablespoons cold water until smooth. Add carrots and onions; season with salt and pepper, and toss. 2. 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).

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Slow Cooker Pot Roast Recipe Taste of Home

Originally published as Slow Cooker Pot Roast in Simple & Delicious February/March 2015.

RECOMMENDED VIDEO. 50 Top-Rated Recipes You Can Make with a Beef Chuck Roast. 30 Ground Beef Skillet Recipes. 30 Beef Dinners Ready in 30 Minutes. 30 Healthy Hamburger Recipes.

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10 Best Beef Pot Roast Crock Pot Recipes Yummly

5 Ingredient Beef Pot Roast for Slow Cooker or Crock Pot Fresh Food Bites 127 water, onion, dried thyme, coconut oil, coarse salt, freshly ground black pepper and 3 more

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