



Slow Cooker Pot Roast

Description

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I love making pot roasts in the fall and winter. It's a complete meal with meat and vegetables that cooks all day while you spend the day enjoying other things. I found this recipe in a Hy-Vee magazine I received in the mail. Sometimes the best recipes can be found in unexpected places like a grocery store mailer or on the back of a box. This roast is very tender after cooking all day and falls apart as you take it out of the crock pot. I've listed the recipe as it is in the magazine, but you could add more spices to give the beef a little more flavor. Add a loaf of crusty bread to soak up the juices and

youâ€™ve got an easy warm meal for a cold night.

This recipe roughly serves eight people, but if your only cooking for two or three people you could just half the ingredients.

Pot Roast

Recipe Type: Entree

Author: Dawn

Prep time: 15 mins

Cook time: 8 hours

Total time: 8 hours 15 mins

Serves: 8

Crock pot recipe

Ingredients

- 2 1/2 lbs chuck roast
- salt and pepper to taste
- garlic powder to taste
- 1 packet dry onion soup mix
- 3/4 cup water
- 3/4 cup red wine
- 1 lb carrots, chopped
- 1.5 lb pkg red potatoes
- 1 bunch celery, chopped
- 1 medium onion, chopped (I use frozen chopped onion)

Instructions

1. Season both sides of roast with salt, pepper and garlic powder.
2. In a 4 qt slow cooker, add the soup mix, water and wine and stir together.
3. Place roast in cooker and cover and cook on LOW.
4. After the first 4 hours, place all vegetables in the cooker.
5. Continue cooking 4 to 6 hours more.

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