

[SLOW COOKER BEEF POT ROAST](#)



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Slow Cooker Beef Pot Roast Recipe Allrecipes com

Cover slow cooker, turn to high and cook the roast for 5-6 hours, until the meat is fork tender. Skim off any fat from the surface and remove the bones. Season with salt and pepper to taste.

<http://ebookslibrary.club/Slow-Cooker-Beef-Pot-Roast-Recipe-Allrecipes-com.pdf>

Slow Cooker Pot Roast Recipe Tin Eats

The ultimate one pot family meal Slow Cooker Pot Roast! This beef pot roast is a little different to the usual the braising liquid is thickened slightly so it's more like a gravy rather than just watery broth.

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Slow cooker beef pot roast recipe BBC Good Food

Heat oven to 200C/180C fan/gas 6. Carefully take the beef out of the slow cooker and place it on a baking tray then roast it in the oven for 20 mins. While the beef is in the oven, carefully ladle the cooking liquid out of the slow cooker into a shallow pan. Boil rapidly on a high heat to reduce to a rich gravy.

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Slow Cooker Beef Pot Roast Recipe Genius Kitchen

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. In small bowl, stir together the cream of celery soup, onion soup mix, beef broth and steak sauce. Pour over the top of roast.

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Slow Cooker Pot Roast Food Network Kitchen

One 4-pound beef chuck roast. Kosher salt and freshly ground black pepper. 1/3 cup all-purpose flour, plus more for coating. 3 tablespoons olive oil

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How to Cook a Pot Roast in the Slow Cooker

A bone-in 7-bone roast is another excellent option, but it is quite large, so make sure your slow cooker is large enough to accommodate it. Or you could ask the butcher to cut it in half. Low starch potatoes, such as red-skinned or round white, are the best choice for slow cooker because they hold up well.

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Slow Cooker Beef Pot Roast With Onion Soup Mix

This easy, popular slow cooker pot roast is made with only 4 ingredients and water. Use a good lean beef chuck roast in this recipe, or look for a cut of beef with "pot roast" on the label.

<http://ebookslibrary.club/Slow-Cooker-Beef-Pot-Roast-With-Onion-Soup-Mix.pdf>

Easy Fall Apart Crock Pot Roast Slow Cooker The Food

This is how I cooked pot roasts before I had a Slow Cooker, and I was making them in the oven in a Dutch oven pot. Place the pot roast in aluminum foil in the pot you are using. After the herbs and the Onion Soup Mix, I spooned one can (use more depending on the size of the roast) of Creamed Mushroom Soup on top of the mixture.

<http://ebookslibrary.club/Easy-Fall-Apart-Crock-Pot-Roast--Slow-Cooker--The-Food--.pdf>

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