

Slow Cooker Pot Roast



Scan Code To Watch
Video!



Recipe by: Laura Vitale

Serves 6

Prep Time: 10 minutes

Cook Time: 4 hours 0 minutes

Ingredients

- 3-1/2 lb chuck roast
- 1 Large Onion
- 10 Cloves of Garlic
- 2 Carrots, peeled and diced
- 2 Stalks of Celery, diced
- 10oz of Beer (budwiser or yengling)
- 1/2 cup of Beef Stock
- Dash of Worcestershire Sauce
- 1 Sprig of Fresh Rosemary
- 1 Sprig of Fresh Thyme
- 1 Tbsp of Granulated Onion
- 1/2 cup of Flour
- About 3 Tbsp of Vegetable Oil
- Salt and Pepper, to taste

1) Add the oil to a large skillet and let it get nice and hot.

2) Season the roast well with salt and pepper, dredge it in the flour and sear it on all sides in the hot oil until golden brown and crispy.

3) Place the Roast in the pot of your slow cooker, add all the remaining ingredients on top and set your slow cooker according to manufacturer's instructions.

4) If your sauce is too thin, place it in a saucepan, add a little cornstarch slurry and cook it until it thickens.

