

Slow-Cooker Beef Pot Roast with Gravy

Makes 8 Servings



For the Beef Pot Roast:
4 pounds beef chuck pot roast
1 package onion soup mix
1 cup red wine
1/2 teaspoon beef bouillon

4 garlic cloves minced
For the Gravy:
1/4 cup unsalted butter
1/4 cup all-purpose flour
2 cups beef cooking liquid or beef stock

For the Beef Pot Roast:

Place the beef chuck pot roast into the slow-cooker.

Pour the onion soup mix, red wine, beef bouillon, and 4 cloves garlic over top of the beef chuck pot roast.

Cover and cook on HIGH for 5 hours.

For the Gravy:

In a sauce pan melt the unsalted butter. Add the all-purpose flour and mix together to make a roux. Cook for 1-2 minutes.

Slowly add 2 cups of beef cooking liquid stirring until the mixture thickens.

Add beef stock if needed to reach desired consistency.

Slice the Beef Pot Roast and top with gravy.

Serve