



Noreen's Kitchen

Classic Slow Cooked

Pot Roast

Ingredients

3 to 4 pound bottom round roast	4 teaspoons beef base or bullion powder
6 carrots, scrubbed and cut in chunks	1 tablespoon Worcestershire sauce
4 stalks of celery cut into chunks	1 tablespoon soy sauce
1 large yellow onion, sliced thickly	1 tablespoon dried marjoram
2 cloves of garlic, minced	1 teaspoon garlic powder
4 cups water	1 tablespoon steak seasoning

Step by Step Instructions

Mix water, bullion powder or base, soy and Worcestershire sauce, marjoram, garlic powder, steak seasoning and minced garlic in the bottom of your slow cooker vessel.

Place roast in the vessel and arrange the raw veggies around the meat.

Place the lid on the cooker and put the vessel into the heating sleeve.

I have cooked my roast from frozen and set the cooker on high for 8 hours. If your meat is thawed you can cook it on low for 6 to 8 hours or on high for 4 to 5 hours.

When roast is cooked to your liking remove it from the vessel and also remove the veggies to a separate bowl for serving. You can use the cooking liquid to make a gravy or serve as is.

Enjoy!