

Home-Style Slow-Cooker Pot Roast

Active Time

15 Mins

Total Time

9 Hours

Yield

Serves 6

By ADAM DOLGE March 2018

SOUTHERN LIVING

Certain comfort foods are synonymous with Sunday supper, the meal that brings the family together. The convenience of a slow cooker makes it easy to enjoy this classic any day of the week. Be sure to cut the vegetables into large, uniform pieces so they will hold up during the long cook time.

Ingredients

1 (2 1/2- to 3-lb.) boneless chuck roast

3 teaspoons kosher salt, divided

1 1/2 teaspoons black pepper, divided

2 pounds large red potatoes, quartered

4 medium carrots, peeled and cut diagonally into 2-inch pieces (about 1 lb.)

3 celery stalks, cut diagonally into 2-inch pieces (about 4 oz.)

1 large yellow onion, cut into 3/4-inch-thick wedges

1 tablespoon minced garlic (about 2 large garlic cloves)

2 cups beef broth

5 tablespoons instant-blending flour (such as Wondra)

1 tablespoon tomato paste

How to Make It

Step 1 Sprinkle roast with 2 teaspoons of the salt and 1 teaspoon of the pepper. Combine potatoes, carrots, celery, onion, and garlic in a slow cooker. Whisk together broth, flour, and tomato paste in a medium bowl; stir into slow cooker. Add thyme. Place roast on top of vegetables; cook, covered, on LOW until tender, about 8 hours

Step 2 Transfer roast to a cutting board. Let rest 20 minutes before slicing; then cover with aluminum foil. Using a slotted spoon, remove thyme and transfer vegetables to a serving platter. Sprinkle with 1/2 teaspoon of the salt. Cover with aluminum foil.

Step 3 Whisk together Worcestershire sauce, ketchup, hot sauce, and remaining 1/2 teaspoon each of the salt and pepper in a bowl; stir into slow cooker. Increase heat to HIGH, and cook, partially covered, until sauce thickens, 35 to 40 minutes. Serve sliced roast and vegetables with sauce; garnish with herb sprigs, if desired.

6 thyme sprigs

1/4 cup Worcestershire sauce

3 tablespoons Ketchup

2 teaspoons hot sauce

Fresh herb sprigs (optional)