

Easy Beef Pot Roast

Prep Time: 10 hours | Makes: 8 servings

Ingredients

- 2 large sweet potatoes or 3 medium white potatoes, peeled and cut into 2-inch pieces
- 2 medium onions, peeled and cut into quarters
- 1 - 2 1/2-pound boneless, beef chuck pot roast
- 1/2 cup bottled chili sauce or ketchup
- 1/3 cup water
- 1 tablespoon Worcestershire sauce
- 1/2 teaspoon salt
- 1/2 teaspoon pepper



Picture cookingclassy.com

Directions

- In 3 1/2- to 4-quart slow cooker, place potatoes and onions. Place beef roast on top of the vegetables.
- In small bowl, stir together chili sauce or ketchup, water, Worcestershire sauce, salt and pepper. Pour over meat and vegetables.
- Cover and cook on low-heat setting for 8 to 10 hours or until meat is very tender.
- Remove roast and vegetables from slow cooker. On cutting board, cut meat into 8 serving-size pieces. Cover meat and vegetables to keep warm.
- Drain liquid from slow cooker into measuring cup. The fat will float to the top in a clear layer. Use a spoon to remove the fat layer from the top of the liquid. Discard fat.
- Serve remaining liquid over meat and vegetables, or make a thickened sauce (like a gravy) to pour over the pot roast.

To make a thickened sauce (gravy):

- In small saucepan, place remaining cooking liquid.
- In small bowl, stir together 1/2 cup cold water, or beef broth and 1/4 cup all-purpose flour or 2 tablespoons cornstarch.
- Add the flour mixture to the saucepan and cook, stirring constantly, over medium-high heat until mixture boils and thickens slightly.
- Serve over meat and vegetables.

