

# Family Crock Pot Recipes

*Easy Slow Cooker Recipes*

## How to Make the Perfect Crock Pot Roast

This is a very simple recipe that lets you cook your entire meal in the crock pot. And the good news is your family will think you're an amazing chef that slaved in the kitchen all day long.



## Supplies Needed:

- 1 pot roast – 2 to 3 pounds. A sirloin tip works well. Not too fancy, but not the cheapest stuff either. It will be a nice tender piece of meat after cooking in the crock pot
- 3 -4 small onions
- ½ cup ketchup
- ½ cup cranberry sauce, with whole berries.
- 1 tsp ground mustard
- 1 tsp onion salt
- ½ tsp marjoram
- ½ tsp thyme
- 1 envelope beef stock
- ¾ beef stock prepared
- Salt and pepper to taste
- Carrots\* - Use baby carrots, or peel carrots and cut them into 2 inch chunks.
- Potatoes\* - You can use small yellow potatoes that have a nice sweet flavor, or cut up russet potatoes into smaller chunks.

\* For the carrots and potatoes, how many you can add will depend on the size of your crock pot and your preference. If you love leftovers cook extra. The potatoes also taste divine as chips the next day. Just slice them, fry them in oil and then lightly salt them for a treat or breakfast item.

**Also have on hand:** Small bowl, measuring cups, crock pot, measuring spoons, knife and cutting board.

**Serves:** 4-5

**Prep Time:** Approximately 40 minutes

**Cook Time:** 8 hours



## Step 1: Slice the Onions

Peel and slice the onions into coin-shaped pieces.

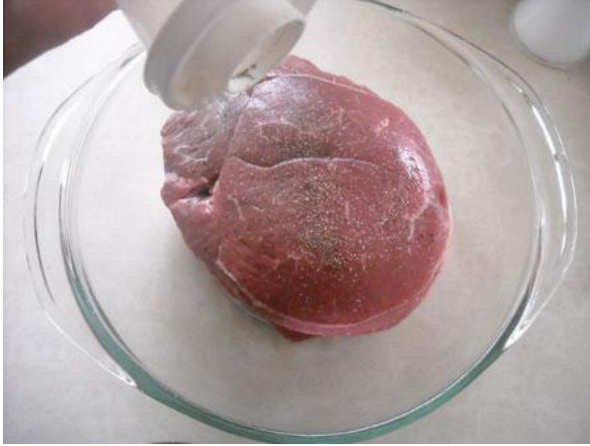


Make a small layer of onions at the bottom of the pot. They will keep the meat from sticking and they taste AWESOME afterward. If you like a lot of onions feel free to slice up more and add them.



## Step 2: Prepare the Meat

Start by salting and peppering the meat to taste.



Carefully place the roast in the crockpot, on top of the onions.



### Step 3: Prepare the Gravy

There's no need to mess with flour and make gravy after the roast is done. Put together a few ingredients, throw them in the crock pot and you've got ready-made and DELICIOUS gravy when you're done.

Start by mixing the following ingredients in a small bowl.

Add ½ cup of ketchup.



Add ½ cup of cranberry sauce



Add 1 tsp onion salt.



Add 1 tsp dry mustard.



And ½ tsp thyme



Throw in 1 envelope of beef stock



Add  $\frac{3}{4}$  cup of prepared stock. The envelope we added prior just adds a little extra flavor to this yummy gravy.



Whisk it, mixing it until it is smooth...except the cranberries, of course.



Set aside the gravy mix for a moment. We'll get back to it.

#### Step 4: Add the Veggies & Gravy Mix

Place the potatoes around the meat. If you have a smaller crock pot, as shown here, just tuck the potatoes in tightly down the side. There is enough liquid in this recipe that they'll cook very nicely and won't dry out or stick to the sides.



Then add the carrots.



Finally, pour all the gravy mix in the center, over top of the meat.



#### **Step 5: Start the Crockpot**

All right, we're ready to start cooking. Put the lid on the crock pot.



**Set your crock pot to cook on LOW for 8 hours, or on HIGH for 4 hours.**

## Step 6: Get Ready to Serve

After cooking time is completed, you've got delectably soft carrots, potatoes, meat and gravy.



Start by removing the potatoes and carrots. Use a slotted spoon or fork, whatever works for you. You might take out the onions at this time or leave them with the gravy, depending on your preference. We usually remove some of the onions for eating (they're REALLY good) and then leave the rest for the gravy.



Remove the roast and get ready to slice. We use the word “slice” loosely though. This meat will be very tender and basically fall apart on you. But it’s delicious and that’s what matters!



Pour the remaining gravy into a gravy boat or measuring cup.



We know you and your family will love this simple crock pot roast recipe.

Visit [‘Family Crock Pot Recipes’](#) often for quick and easy family crock pot recipes.