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YANKEE POT ROAST CROCK POT STYLE

(Serves 4 to 6)

3-5 lbs. chuck roast
½ onion, quartered
2 stalks celery, quartered
4 long carrots, quartered
3 cloves garlic (minced)
2 c. beef bouillon
6 small potatoes, quartered
(finger potatoes work best,
leave whole)

Put liner in crock pot.
Brown roast in fry pan (optional).
Add roast to crock pot.
Put everything else on top of the roast and cover with bouillon.
Cook 4 to 6 hours on high.
To make gravy thick, add 2 T. corn starch to ½ c. cold water.
Add to hot broth and stir until thick.