

Beef Pot Roast

Ingredients

- 3 1/2 lb pot roast (bottom round)
- 1 can (10 3/4 oz) condensed cream of mushroom (or celery) soup
- 1 pkg dry onion soup mix
- freshly ground black pepper
- 1/2 large onion, sliced
- 2 stalks celery, cut into 2 inch pieces
- 4 carrots, peeled and cut into 2 inch pieces
- 4 potatoes, peeled and cut in quarters
- 1 can (14 oz) beef broth (low-sodium)

Summary

Yield: 4

Source: Priscilla (from Charlene Warnke)

Prep Time: 20 minutes

Category: Roasts

Instructions

Serves: 4-6

Rating: Awesome

Oven Temperature: 325 degrees **or** **Crockpot:** Low

Smear one side of pot roast with 1/2 can of the cream of mushroom soup. Sprinkle with pepper and 1/2 of the package of onion soup mix. Place, smeared side down, in a 9"X11"X2" baking pan or in a crockpot. Smear remaining cream of mushroom soup over top of roast. Sprinkle with pepper and remaining onion soup. Add beef broth. If necessary, add water to fill half-way up the baking pan (no additional water needed in crockpot). If using crockpot, lift sides of meat slightly so that some of the broth can go under the meat. Add sliced onions, celery, carrots and top with potatoes.

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Cover and bake for 5 hours or under tender and meat falls apart ; or in crockpot for 7-8 hours. Add water if liquid absorbs to quickly with either method.