Mutti's Slow Cooker Pot Roast Recipe

Ingredients:

- 3 to 3½ lb roast, see above
- 1 tsp salt or seasoning salt
- ¼ tsp pepper
- 1 onion, cut into chunks
- 3 - 4 carrots, peeled, cut into chunks
- 4 - 6 potatoes, cut into chunks
- 1 celery stalk, cut into chunks
- 1 cup beef broth
- 3 Tbsp corn starch

Instructions:

1. Rub all sides of meat with salt and pepper.
2. Put all vegetables into bottom of slow cooker. Pour broth over vegetables.
3. Put seasoned meat on top of vegetables.
4. Cover and cook on LOW 8 - 9 hours or until meat and vegetables are tender.
5. Remove meat and vegetables. Pour liquid from slow cooker into saucepan and bring to simmer.
6. Dissolve cornstarch in ¼ cup water and slowly stir just enough into liquid until thickened.
7. Season gravy with salt and pepper as needed. Serve with meat and vegetables.

Hints:

- Vary the quantities of vegetables according to your taste.
- Use 1 bouillon cube dissolved in 1 cup water for the beef broth if needed.