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Oma's Slow Cooker Roast Beef

Ingredients:

- 1 Tbsp cornstarch
- 1 onion, cut into chunks
- 4 garlic dill pickles, cut into chunks
- 3 - 4 lb bottom round beef roast, trimmed of excess fat
- 1 tsp salt
- ½ tsp pepper
- 4 - 6 slices lean bacon
- 1 - 2 Tbsp cornstarch to thicken gravy
- salt and pepper

Instructions:

1. Mix together 1 Tbsp cornstarch with 2 Tbsp water and pour into slow cooker.
2. Add onion, dill pickles, and 2 slices of bacon to slow cooker and put roast on top with fat side down.
3. Sprinkle with salt and pepper. Cover roast with remaining bacon slices.
4. Cover slow cooker and cook roast for 6 hours on high or 10 hours on low (may vary depending on your cooker)
5. Remove meat and tent with foil to rest while you make the gravy.
6. Strain cooking liquid through sieve into a saucepan and bring to simmer.
7. To thicken gravy, combine 2 - 3 Tbsp cornstarch in a little cold water. Stir into cooking liquid until slightly thickened.
8. Season gravy to taste with salt and freshly ground pepper.

Hints:

- Add whatever ingredients you normally use in your rouladen. If you don't like pickles, omit them. If you normally add carrots, etc., add them. If you normally use mustard, add a bit to taste. I love adding mushrooms to the gravy. Yum!

<http://www.quick-german-recipes.com/slow-cooker-roast-beef.html>