

V's Crock Pot Bottom Round Roast

Recipe Source: Food.com



Ingredients

3 lbs boneless bottom round roast
1 tablespoon Dijon mustard
1 tablespoon brown sugar
1 tablespoon Worcestershire sauce
1 cup dry red wine
2 cups beef broth
1 large onion, coarsely chopped
2 large carrots, coarsely chopped
kosher salt & freshly ground black pepper

Directions

1. Place chopped onion and carrots in bottom of crock pot.
2. Season all sides of the roast liberally with the kosher salt and ground pepper.
3. Place roast on top of onions and carrots, fat side down.
4. Combine mustard, sugar, Worcestershire sauce, beef broth and red wine in a separate bowl and pour over roast
5. Set crock pot to low and cook for 3 hours.
6. After 3 hours, turn the roast onto one side and cook for 20 minutes.
7. After 20 minutes, turn the roast on the next side and cook 20 minutes, repeat until the roast has the fat side on the bottom again.
8. Cook for about 2 more hours usually 6 hours total.
9. The roast is done when it shreds easily with a fork.



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