

Beef roast with Gravy

Prep: 15 min

Cook: 8 - 10 hours

Yield 8 Servings

Ingredients:

1 bottom round roast 2 ½ - 3 pounds
1 ½ teaspoons olive oil
ground black pepper
salt
4 cups water
1 package onion soup mix

Gravy:

2 cups beef cooking liquid from roast
¼ cup butter
¼ cup flour

Directions:

Add water and onion soup mix to a crock pot.
Heat oil in sauté pan.
Sprinkle salt and pepper all over the roast.
Sear 2 minutes each side.
Add the roast to the crock pot.
Cook on low for 8 – 10 hours.

Gravy:

In a sauce pan add ¼ cup butter and melt.
Add flour stirring for 2 minutes until thick and brown.
While stirring slowly add beef cooking liquid from the roast.
Keep stirring until you get the thickness you like then serve with roast.
If you like smooth gravy you can strain to remove the onion pieces.