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Slow Cooker Pot Roast

I really like this version of pot roast because of its simplicity! It is quite easy to make and very tasty. What's more, it practically cooks itself while you are gone away from home. What a great thing to come home to cooked dinner!

For this recipe for 4 you will need:

- 1- 3 pound piece of brisket
- 3 large yellow onion, peeled and thinly sliced
- 2 teaspoons paprika
- 4 tablespoons flour
- 1/4 cup crushed tomatoes
- 4 cups of warm beef broth
- Salt & Pepper

Rinse and pat dry the meat. Generously season with salt & pepper. Evenly coat the brisket with 3 tablespoons of flour.

Heat a large pan with olive oil. Add the onions and cook until they are dark brown - about 10 minutes. Stir occasionally. Place in a bowl and mix in the paprika.

Add some more olive oil to your pan. Heat and brown the meat evenly on all sides.

Slowly whisk the remaining flour into the warmed beef broth, making sure to get rid of any lumps.

Place the browned onions at the bottom of a slow cooker. Spread the chopped tomatoes on top. Place the brisket on top of the tomatoes and add the beef broth. Cook the meat on low for 8 hours. Serve with mashed potatoes. Enjoy!

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