

Slow Cooker Beef Pot Roast

Notes

4-5 lbs..... Beef bottom round or rump roast
4 Baby Potatoes (Yukon or Red) halved
2 Carrots, sliced
1 Onion, lg
½ cup..... Brown sugar
¼ cup..... Soy sauce
¼ cup..... Balsamic vinegar
2 cloves Garlic
1 tsp..... Ginger
1 tsp..... Basil
2 tbsp..... Cornstarch
Salt n Pepper (to taste)

1. Place meat, topped with cut up onions in slow cooker..
2. Combine brown sugar, soy sauce, and vinegar. Pour over beef. Add basil, garlic, potatoes and ginger.
3. Cook 7 hours on low.
4. Mix cornstarch with 1/3 cup to 1/2 cup broth from slow cooker. Return to slow cooker.
5. Let stand for 15 – 20 minutes.