

TheRecipeWorks - Red Wine Crockpot Roast

Red Wine Crockpot Roast

Serves: 6-8

2 cups red wine
1/2 cup water
1 envelope dry onion soup mix
1 tablespoon brown sugar
1 teaspoon dried or fresh rosemary
4 lbs. trimmed beef roast
1-2 teaspoon cornstarch

Place roast in crock pot and season with pepper. Mix the rest of the ingredients together and pour over roast. Cover and cook on low 6-7 hours.

Remove roast to rest on platter. Turn crock pot to high. Whisk cornstarch into juices to thicken. This makes a wonderfully tasty au jus, or over mashed potatoes.