

Pot Roast

- 1 (3-4 pound) boneless chuck Roast
- 1 tsp garlic powder
- 1 tsp black pepper
- 1 tsp salt
- 2 TBLS vegetable oil
- 1 onion cut into @ 8 wedges
- 3-4 carrots, peeled, ½ ed and ½ ed again
- 4 stalks of celery, cleaned and cut into 3rds
- 4-5 potatoes, cleaned and ¼ rd
- 4 cloves of garlic, crushed
- 2 bay leaves
- 1 can roasted garlic cream of mushroom soup
- 1 can French onion soup
- ¼ cup red wine
- 2 TBLS Worcestershire sauce

Directions:

Preheat oven to 350 degrees or use slow cooker (I use slow cooker)

Season roast with garlic powder, salt and black pepper. Rub-in well. Heat oil in skillet and brown/sear roast on all sides. Place roast in Dutch oven or slow cooker.

Combine garlic, bay leaves, soups, red wine and Worcestershire sauce. Pour over roast. Bake in oven or 3-4 hours or in slow cooker on high for 4 hours or low for 8 hours. About 2/3 way though cooking, add the vegetables. Enjoy!

