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SLOW COOKER ROAST BEEF

- 4 cups potatoes, cut into chunks
- 4 carrots, sliced
- 2 celery stalks, chopped
- 1 onion, cut into wedges
- 2 ½-3 lb (1.134-1.361 kg) beef roast
- 2 Tbsp. **Classic Beef & Roast Blend**
- 1 cup beef broth or water

Place potatoes, carrots, celery, and onion in the bottom of a slow cooker. Season all sides of the roast with **Classic Beef & Roast Blend**. Place the roast on top of the vegetables. Pour the broth or water around the roast. Cover and cook on low for 8-10 hours or high for 4-6 hours, until the beef is fork-tender. Slice or shred the beef and serve with the vegetables and cooking juices.



• **Classic Beef & Roast Blend**