

Just a Pinch



Sharing Hometown Recipes, Cooking Tips and Coupons

By Janet Tharpe

Tender and Flavorful Slow Cooker Pork and Beef Roast

**“Your mouth
will water
while this is
cooking!”**



Gail Springsteen
Waupaca, WI
(Pop. 6,069)

Combining two types of meat adds lovely layers of flavor to Gail Springsteen’s Slow Cooker Pork and Beef Roast. I guarantee this will become a favorite Sunday dinner for your family. Be sure to use a larger slow cooker because this recipe makes a lot. And, customize the veggies based on your taste buds. The options are endless!

See step-by-step photos of Gail’s recipe plus thousands more from home cooks nationwide at:

www.justapinch.com/roast

You’ll also find a meal planner, coupons and chances to win! Enjoy and remember, use “just a pinch”...

-Janet

Slow Cooker Pork and Beef Roast



What You Need

- 3 lb beef roast
- 3 lb pork roast
- 1 lb carrots, peeled and cut into chunks
- 4 potatoes, washed, cut into chunks (peel if you wish)
- 8 oz fresh mushrooms
- 3 medium onions, peeled, cut into chunks
- 1 pkg onion soup mix
- 1 pkg brown gravy mix
- 1 tbsp olive oil
- 3 tbsp butter
- Salt and pepper

Directions

- Add olive oil and butter to a frying pan. Melt butter over medium to medium-high heat.
- Cut roasts in half so you have four chunks of meat.
- Salt and pepper each chunk as you wish.
- Brown meat in the frying pan on all sides. Set aside.
- Put vegetables into the slow cooker. Lay browned meat on top.
- Cook on high for 4-6 hours.
- Remove the meat and vegetables to a platter or bowl.
- Put the onion soup mix and brown gravy mix in a medium saucepan.
- Whisk in the juices from the slow cooker and warm on medium heat, stirring occasionally, until it comes to a boil.
- Lower to a simmer and cook, stirring constantly, for at least one minute.
- Return your meat and veggies to the slow cooker and pour the gravy over it.

Submitted by: Gail Springsteen, Waupaca, WI (pop. 6,069)

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