

# French Onion Pot Roast

## INGREDIENTS:

2-3 lb. beef pot roast

10.5 oz. can French onion soup

2 – 3 C. water

salt and pepper

1 T. vegetable oil

8 large button mushrooms, cleaned and quartered

2 large carrots, peeled and sliced

\*\*you can make this in the oven using the browning method in a dutch oven, adding in the remaining ingredients and roast

## DIRECTIONS:

Heat oil in an electric skillet to 325 degrees. Salt and pepper both sides of the roast. Place the roast in the skillet and cook for 5-6 minutes to brown, turn and cook and additional 5-6 minutes. Stir together the soup and 2 C. water and pour over the roast. Cover and reduce the heat to 225 degrees for 3 hours, turning the roast over half way through cooking time. If the liquid begins to thicken too much, add in more water as needed, don't let the liquid cook out. Add in the mushrooms and carrots during the last hour of cooking. I did not put potatoes in mine, which is also good, but my husband prefers his mashed.

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