

Red Wine Crock Pot Roast

-Ingredients-

cups red wine (or more)

1½ cup water

1 (1 1/4 ounce) envelope dry onion soup mix

1 tablespoon brown sugar

1 teaspoon dried rosemary or 1 teaspoon fresh rosemary

4 lbs trimmed beef roast

1 -2 teaspoon cornstarch

-Directions-

-Place roast in crock pot and season with pepper.

-Mix rest of 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.

-You can easily make additions to this: garlic, pearl onions, mushrooms etc.

Source: [worldcooking,blogspot.com](http://worldcooking.blogspot.com)