

New York Times **Bestselling Author**

SUSAN MALLERY

Mushroom Gravy over Slow Cooked Roast Beef

Ingredients:

- ♥ 1 4-pound roast beef
- ♥ 1 can cream of mushroom soup
- ♥ 1 envelope onion soup mix
- ♥ 2 t Worcestershire sauce
- ♥ 3 cloves garlic
- ♥ 1 medium onion, sliced thick
- ♥ 8 oz whole mushrooms
- ♥ Black pepper to taste
- ♥ 2 T vegetable oil
- ♥ 2 T flour



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Instructions:

Place the onion slices on the bottom of the slow cooker, and put the roast on top of them. Mix together the soup, soup mix, and Worcestershire sauce. Spread over the beef. Toss the mushrooms and garlic on top of everything. Sprinkle with fresh ground black pepper. Cover and cook on low heat for about 8 hours.

Remove the roast from the slow cooker and set aside. Remove the mushrooms to a cutting board and mince. Pour the liquid through a strainer. You'll need 2 to 2 ½ cups of liquid. If you don't have enough, supplement with water or beef broth.

In a small, heavy-bottomed sauce pan, heat the oil. Toss in the flour and stir to coat. In small increments, add 2 cups of beefy liquid, stirring well to break up the flour. Heat to a simmer, stirring frequently. Once the gravy is thickened, add the minced mushrooms. If the gravy is too thick, add more beefy liquid in small increments until the consistency is what you like. Serve with mashed potatoes.

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