

New York Times **Bestselling Author**

SUSAN MALLERY

Slow Cooker Cheesy Beef

Ingredients:

- ♥ 1 chuck roast, about 4 pounds
- ♥ 1 can cheddar cheese soup
- ♥ 1 packet onion soup mix
- ♥ 1 t dried thyme
- ♥ 1 t black pepper
- ♥ 8 oz mushrooms, sliced
- ♥ 1 large onion, sliced
- ♥ 3 T flour
- ♥ 1 C cheddar cheese, shredded
- ♥ 1 C sour cream



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Instructions:

Mix together the soup, soup mix, thyme, and pepper. Layer the bottom of the slow cooker with onions and mushrooms, and put beef on top of them. Pour the soup mixture over the beef. Cook on low about 8 hours.

Remove the roast and vegetables from the slow cooker and set aside. Pour 3 cups of the liquid into a saucepan. Discard the rest of the liquid. Heat the liquid to boiling, then add the flour, a little at a time, stirring with a whisk to remove lumps. When it's nice and thick, stir in the cheddar cheese until it's melted. Then stir in the sour cream. Return the beef and vegetables to the slow cooker and pour the cheese mixture over it. Cook on low another half hour to an hour.

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