

New York Times **Bestselling Author**

SUSAN MALLERY

## Slow Cooker Java Roast

Ingredients:

- ♥ 14-5 pound beef roast
- ♥ 6 red potatoes
- ♥ 2 small onions
- ♥ 16 oz whole mushrooms
- ♥ 5 cloves garlic
- ♥ 1½ C prepared coffee (I used Hazelnut flavor)
- ♥ 1 envelope onion soup mix
- ♥ ¼ C Kahlua or other coffee flavored liqueur (optional... but it's really good!)
- ♥ Black pepper



Slow Cooker Java Roast

Instructions:

Brown the beef in a heavy pan on the stove, turning to brown all sides. While it's browning, cut the onion into thick slices and cover the bottom of the slow cooker with the onions. Place browned beef in the slow cooker. Pile the potatoes and mushrooms around the beef. Toss in the garlic cloves, peeled but left whole.

Mix together the coffee, Kahlua, and onion soup mix. Pour over the beef and vegetables. Pepper the beef and vegetables generously.

Cook on low for 8 hours.

For the gravy: Transfer two cups of the liquid to a measuring cup. Allow to sit for a while so the fat rises to the top. Carefully skim 2 T of oil from the top, placing in a small heavy-bottomed saucepan. Heat over low heat. Add 2 T of flour to the drippings, stirring well. In small increments, add the liquid, whisking well each time. Once the liquid is all added, continue to heat until the gravy has thickened, stirring occasionally.

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