

Pot Roast



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Your Key Ingredient:

[NESCO 18 Qt. Roaster Oven](#) or [NESCO Slow Cooker](#)

Grocery Ingredients:

2 (5 to 6 lb) pot roast
6 large onions, cut in half
20 whole small red potatoes, peeled
5 Tbsp margarine, melted
1 tsp browning sauce
10 medium carrots, cut into chunks

Instructions:

1. Set Rack in **NESCO® Roaster Oven** cookwell. Preheat Roaster Oven to 350 °F.

2. Lightly wipe cookwell and rack with cooking oil. Arrange meat and vegetables on Rack. Stir together margarine and browning sauce; brush over meat. Cover and roast 10 minutes.
3. Reduce temperature to 300 °F. Cover and roast 30 to 40 minutes for medium (145 °F on meat thermometer); 45 to 60 minutes for well done (160 °F on meat thermometer).

For slow cooking: Brown meat then reduce temperature to 250 °F and roast 2 to 3 hours or until tender. Serves 10 to 12.