

Beef Diablo Crockpot

Recipe Cookbook: Crockpot Cooking

Prep Time: 15 minutes Cooking Time: 10-12 hours

INGREDIENTS:

1 lb beef pot roast, boneless
3/4 tsp chili sauce
3-4 potatoes, peeled/sliced
3/4 tsp Worcestershire sauce
1/4 onion, sliced
1/4 tsp vinegar
1 1/2 tsp flour
1/4 tsp sugar
3/4 tsp mustard

DIRECTIONS:

Trim all excess fat from roast - place potatoes & onion in bottom of crock-pot. Make smooth paste of flour, mustard, chili sauce, Worcestershire sauce, vinegar & sugar. Spread over top of roast (cut roast in half, if necessary, to fit easily). Place roast in crock-pot atop potatoes & onions - cover & cook on LOW for 10-12 hours (or on HIGH for 5-6 hours). Makes about 3 quarts.

Serves: 4