

# Crock Pot Roast

## TIME/SERVINGS

**Total:** 4 - 9 hours

**Active:** 10 minutes

**Makes:** 6 servings

Cooking roast in a crock pot has been popular for awhile. The addition of wine makes the roast even more flavorful than the recipe I got from my mother years ago. Recipe has also been published at [http://www.cheers2wine.com/Cheers\\_2\\_Wine\\_News-November2008.html](http://www.cheers2wine.com/Cheers_2_Wine_News-November2008.html)

## INGREDIENTS

- 5 pounds pot roast
- 2 cans cream of mushroom soup
- 1 package dry onion soup mix
- 3/4 cup Shiraz wine
- 3/4 cup water

## INSTRUCTIONS

1. Place roast in crock pot
2. Sprinkle dry onion soup mix over the roast.
3. Add cream of mushroom soup, wine, and water.
4. Cook for 3-4 hours on high or 8-9 hours on low.