

Hearty New England Dinner

Taste of Home Magazine

Recipe Source

Servings: 6



This favorite slow-cooker recipe came from a friend. At first, my husband was a bit skeptical about a roast that wasn't fixed in the oven, but he loves the old-fashioned goodness of this version. The horseradish in the gravy adds zip. -Claire McCombs, San Diego, California

Ingredients

2 medium carrots, sliced
1 medium onion, sliced
1 celery rib, sliced
1 boneless chuck roast (about 3 pounds)
1 teaspoon salt, divided
¼ teaspoon pepper
1 envelope onion soup mix
2 cups water
1 tablespoon vinegar
1 bay leaf
½ small head cabbage, cut into wedges
3 tablespoons butter or margarine
2 tablespoons all-purpose flour
1 tablespoon dried minced onion
2 tablespoons prepared horseradish

Recipe from Thom Hackett's Recipe File at www.thomcooks.com

Cooking Method

Place carrots, onion and celery in a 5-qt. slow cooker.

- Place the roast on top; sprinkle with ½ teaspoon salt and pepper.
- Add soup mix, water, vinegar and bay leaf.
- Cover and cook on low for 7-9 hours or until beef is tender.
- Remove beef and keep warm; discard bay leaf.
- Add cabbage.
- Cover and cook on high for 30-40 minutes or until cabbage is tender.
- Meanwhile, melt butter in a small saucepan; stir in flour and onion.
- Add 1½ cups cooking liquid from the slow cooker.
- Stir in horseradish and remaining salt; bring to a boil.
- Cook and stir over low heat until thick and smooth, about 2 minutes.

Serve with roast and vegetables.