

# Tipsy Onion Pot Roast

## Ingredients

3 to 3½ lb. boneless beef chuck roast  
⅓ cup soy sauce  
2 bay leaves  
2 to 3 garlic cloves, minced  
1 tsp. thyme  
1 tsp. ground ginger  
4 carrots, sliced  
2 cups sliced fresh button mushrooms  
10.9oz Sable & Rosenfeld Tipsy Vermouth Onions

## Directions

Place sliced carrots in slow cooker (5qt is ideal) and top with meat. Spread onions over meat. Combine reserved onion brine and next 5 ingredients in a bowl. Pour over beef and onions. Cover and cook on High 5 to 7 hours or on Low 9 to 10 hours. Arrange mushrooms over beef. Cover and cook on high 30 minutes. Discard bay leaves and serve.