

# Slow Cooker Cranberry Pot Roast

FROM THE KITCHEN OF  
**DEBBIE MACOMBER**



This Slow Cooker Cranberry Pot Roast takes a Fall twist by adding cranberries. Easy to throw in the slow cooker, it's a great savory and satisfying choice for these cooler evenings.

**Serves 4-6**

## Ingredients

2 ½ pounds beef chuck roast,  
cut into chunks  
1 teaspoon kosher salt  
¼ teaspoon ground black  
pepper  
1 tablespoon olive oil  
1 cup onion (from one  
medium), diced  
4 large carrots, peeled and  
sliced  
10 ounces fresh or frozen  
cranberries  
2 cups beef broth  
1 cup cabernet sauvignon  
3 tablespoons sugar, or more  
to taste  
2 tablespoons whole grain  
mustard  
1 ½ teaspoons dried thyme  
leaves

## Directions

Season beef all over with salt and pepper. Heat oil in a large skillet over medium-high heat. When oil is shimmering, add the beef. Sear on two sides for about 2 minutes per side. Transfer beef and juices to a 4-quart slow cooker.

Add onion, carrots, cranberries, beef broth, wine, sugar, mustard, and thyme. Stir to combine. Cover with its lid, then cook on high for 4 to 5 hours or on low for 8 to 10 hours.

Season with salt and pepper to taste. If a thicker gravy is desired, transfer 3 cups of the liquid to a saucepan and simmer for 20 minutes, until reduced by half. Stir back into slow cooker, then serve hot over mashed potatoes.