

*My Dad says this is the only one that comes close to my Grandma's recipe. And it's the only pot roast recipe that my entire family loves. Perfect for hockey season!*

Laurie

# Pot Roast

- One 3-pound boneless chuck roast
- 1 ½ teaspoons House Seasoning (see below)
- ¼ cup vegetable oil
- 1 onion, thinly sliced
- 3 bay leaves
- 3 or 4 bouillon cubes, crushed
- 2 cloves garlic, crushed
- One 10 3/4 -ounce can condense cream of mushroom soup
- ¼ to ½ Chardonnay wine

Sprinkle roast on all sides with House Seasoning; season well. In moderately hot skillet, brown roast on all sides in oil. Place roast in Crock-Pot. On top of the roast, layer onion, bay leaves, crushed beef bouillon cubes, crushed garlic, and cream of mushroom soup. Add Chardonnay. Cover with just enough water to cover all the ingredients sufficiently. Cook on low setting approximately 8 hours.

## House Seasoning

- 1 cup salt
  - ¼ cup black pepper
  - ¼ cup garlic powder
- Stir the ingredients together. Keep the seasoning in a shaker near the stove for convenience.

From: *Paula Deen's Kitchen Classics*

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