

Vermouth and Mushroom Gravy Roast

Written by

Wednesday, 22 June 2011 15:02 - Last Updated Sunday, 24 May 2015 19:40

Wonderful prepared in crock pot!

Submitted by: Missy Keife

Ingredients:

- 3-4 pound shoulder or rump roast



- ½ cup all purpose flour
- 1 tsp black pepper
- 4 TBS butter
- ½ envelope dry onion soup mix (Lipton)
- 1 can cream of mushroom soup
- ½ cup dry vermouth
- 1 4-ounce can button mushrooms, drained

Instructions:

1. Dredge roast in flour and pepper
2. Place in large crock pot
3. Add remaining ingredients
4. Cook for 8 hours at high temperature

Serves 8-10

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