

## Slow Cooker Smothered Beef Roast That Turns Out Tender Every Time

A gravy-building ingredient or sauce component



METHOD

**Slow cooker**

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**ChefManiac**

### INGREDIENTS

Beef roast  
Onion  
Garlic  
Broth or stock  
Seasonings  
A gravy-building ingredient or sauce component

### DIRECTIONS

1. **Prep the roast:** Pat the beef roast dry and season it well on all sides. If you like, sear it in a hot skillet first for extra flavor, though this step is optional.
2. **Layer the slow cooker:** Place sliced onions and any other aromatics in the bottom of the slow cooker. Set the roast on top.
3. **Add the liquid and flavorings:** Pour in the broth and add the seasonings and any gravy-building ingredients your version uses. Make sure the roast is well coated so it can cook down into a flavorful sauce.
4. **Cook low and slow:** Cover and cook on low until the roast becomes tender enough to pull apart easily with a fork. This is where the magic happens, so low and steady heat is your best friend.
5. **Finish the gravy:** Once the roast is done, you can serve it as is or thicken the cooking liquid a bit more if you want a richer gravy texture.
6. **Serve warm:** Slice or shred the beef and spoon the onions and gravy generously over the top before serving.

### SWAPS & NOTES

This recipe style is very forgiving, which is one of the reasons it is such a comfort-food staple.

**Beef roast:** Chuck roast is a natural fit for slow cooking because it becomes beautifully tender over time.

**Onion and garlic:** These help build the savory base and give the gravy extra depth.

**Broth:** Beef broth adds richness and helps keep everything moist while the roast cooks.

## TIPS FOR SUCCESS

A few smart tips can make this roast even better: Sear the roast first if you want deeper, more developed flavor.

Use a well-marbled cut for the most tender results.

Tougher cuts really benefit from low, slow heat.

Taste the gravy before serving and adjust the seasoning if needed.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/slow-cooker-smothered-beef-roast-that-turns-out-tender-every-time/>