

SLOW COOKER GUINNESS POT ROAST

Author: [Plain Chicken](#)

Yield: 6 people

Prep Time 10 mins | Cook Time 8 hrs | Total Time 8 hrs 10 mins



Slow Cooker Guinness Pot Roast - the BEST pot roast EVER!

Pot roast, gravy mix, Italian dressing mix, tomato paste, carrots and potatoes. Put everything in the slow cooker and let it cook all day. Serve over mashed potatoes, grits or rice. PERFECT for St. Patrick's Day!! #slowcooker #stpatricksday #potroast

Equipment:

- [12-inch Non-Stick Skillet](#)
- [6-qt Slow Cooker](#)

Ingredients:

- 1 (3 to 4-lb) Chuck roast
- 2 Tbsp [olive oil](#)
- 1 (0.87-oz) packet brown gravy mix
- 1 (0.7-oz) packet Italian dressing mix
- 1 (16-oz) can Guinness beer
- 2 Tbsp tomato paste
- 3 carrots, peeled and sliced
- 3 yukon gold potatoes, peel and diced

Instructions:

1. Heat oil in a large skillet over medium-high heat. Add roast and cook on all sides until lightly brown, about 2 minutes per side.
2. Place seared pot roast in 6-qt slow cooker. Add remaining ingredients.
3. Cover and cook on LOW for 8 to 10 hours.

Notes:

- What kind of roast do you use for pot roast? The most popular cut to use is a Chuck roast. You can also use a blade roast or rump roast.
- Do I need to pan sear the roast before adding it to the slow cooker? I pan-sear the roast for a few minutes on all sides before adding it to the slow cooker, but you can skip that step if you are pressed for time.
- Does this taste like beer? No. I am not a beer drinker, so I was worried that the roast would taste like beer. No worries! It was delicious! SO tender and full of amazing flavor!!
- Can I cook the roast on HIGH in the crockpot? Yes! You can cook the roast for 4 to 5 hours on HIGH if you prefer.
- Can you freeze Guinness Pot Roast? Yes! You can freeze leftover pot roast for a quick meal later.
- Feel free to add more vegetables to the slow cooker – onions, mushrooms, and green peas are good.
- Do NOT make the Italian dressing or the gravy. You are only using the seasoning packet.
- Have leftover pot roast? Use it to make our yummy Steak & Ale Pies: <https://www.plainchicken.com/steak-ale-pies/>
-