

Crock Pot Tip Roast with Mushroom Gravy

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- 3-4 lb Sirloin Tip Roast
- 1 Onion Soup Mix Pouch
- 8 oz Mushrooms (canned or fresh)
- 1 cup beef broth or water with 1 tsp of beef bouillon
- 1 tsp minced garlic
- 1 tbsp corn starch

Take Roast and rub in onion soup mix.

Place Roast in Crock Pot.

Pour in Beef Broth or water with bouillon. Then add mushrooms and garlic.

Cover and let cook on High for 4-5 hours or low for 7-8 hours.

You don't want the roast to fall apart..just be tender.

Pull roast from crock-pot and place on cutting board.

Add 1 tbsp cornstarch or flour to drippings. Wisk in and turn crock-pot up to high. You could also transfer the drippings to a small saucepot and make the gravy on the stove.

Either way it is delicious!

Serves 6-8 easily!