

# The Best Crock-Pot Venison Pot Roast Recipe of All Time

## You'll Need:



- Large crock pot
- Non-stick spray
- 6-8 hours cook time

## Ingredients:

- 3 pounds of venison roast (I also like to use one large back strap cut into two halves, don't kill me.)
- 2 pound of small red potatoes cut into halves
- 1.5 pounds of baby carrots
- 1 large white onion cut into 1/2-inch pieces
- 2 envelopes (1 box) of Lipton Beefy Onion Soup Mix
- 1 cup of water
- 4 garlic cloves minced (garlic powder works, too.)
- 1 can of diced tomatoes
- 1 tsp salt
- 1 tsp pepper

## Directions:

Begin by spraying down your slow cooker to make for easy cleanup. Add 1 cup of water to the bottom of your slow cooker, then the garlic and chopped onion. Next, place your venison on top of the onion bed.

	
<p>On top of the venison, add both envelopes of the Lipton Beefy Onion Soup Mix, salt and black pepper.</p>	<p>Finish by adding the carrots and potatoes on top.</p>

Cover your slow cooker and cook on a low setting for 8-10 hours, or on high for 4-6 hours, or until tender.

About halfway through, stir and add can of diced tomatoes.

If you would like a more gravy like mixture, which tends to make it more of a beef stew, you can remove the juices before serving, and place the juices on high in a medium-size sauce pan and bring to a boil. Stir frequently while bringing to a boil. After boiling, let it sit for approximately 10 minutes.

Add 1 teaspoon of flour or 2 teaspoons of cornstarch with a couple tablespoons of cold water. Stir until you reach your desired thickness. If your mixture doesn't thicken, add more flour or cornstarch a little bit at a time.



Place in a bowl and [serve!](#) Pair this deer roast with a bottle of red wine.