**Easy Beef and Gravy**

(Yes I have a few minutes to make the gravy) **this is my family favorite version**

* 1 beef roast
* 2 cans of beef broth
* 1 package of Good Season Italian salad dressing (dry kind)
* ¼ cup flour
1. salt and pepper meat and Brown meat on stove
2. Place in crock pot
3. Pour 1 can beef broth in browning pan
4. Add slow flour to pan stirring with a fork to not have lumps
5. Add 2nd can of broth
6. Once gravy thickens pour over meat in crock pot
7. Add Good Seasons Italian package (dry)on top of meat
8. Cook for 6 hours

Serve with egg noodles From www.superexhausted.com

**Easy Beef and Gravy**

(This is the no time to make gravy in the morning version)

* 1 beef roast
* 2 cans of beef broth
* 1 package of Good Seasons Italian package (dry)
* ¼ cup flour
1. salt and pepper meat and Brown meat on stove
2. Place in crock pot
3. Pour beef broth over roast
4. Add Good Seasons Italian package (dry) on top of meat
5. Cook for 6 hours
6. Take out meat
7. Using a measuring cup take 1 cup of hot liquid add flour to cup mix till well incorporated (this is to avoid lumps)
8. Add broth flour mixture to crock pot mix in till flour/broth well incorporated
9. Add meat back wait for gravy to thicken

Serve with egg noodles From www.superexhausted.com