



# Slow Cooker Balsamic Roast Beef

## Ingredients

- 1 3-4 pound boneless roast beef
- 1 cup beef broth
- 1/2 cup Fustini's balsamic vinegar ([18 Year](#), [Espresso Bean](#), [Herbs of Naples](#))
- 2 tablespoons [Black Sheep Worcestershire Sauce](#)
- 2 tablespoons soy sauce
- 1 tablespoon [Pure Michigan Honey](#)
- 1/2 teaspoon red pepper flakes
- 4 garlic cloves, chopped
- fresh parsley and chive, chopped, garnish

## Sharon's Hint

This is a great recipe to use your favorite dark balsamics. If you are low on one flavor, combine a couple of them to get the liquid amount needed. adapted from [addapinch.com](#)

## Directions

### Step 1.

Place roast beef into the slow cooker. In a medium bowl, combine stock, vinegar, Worcestershire sauce, soy sauce, honey, red pepper flakes and garlic. Pour mixture over the roast beef and set 4 hours on high or 6-8 hours on low.

### Step 2.

Once the beef is cooked, remove it from the slow cooker with tongs into a serving platter. Break apart meat lightly with two forks. Ladle about 1/4 - 1/2 cup of the remaining sauce over the roast beef. Garnish with fresh chopped herbs.

If you prefer a beefier flavor, use a fat separator on the sauce and pour it into a saucepan over medium heat. Simmer until the gravy has reduced by half.