

## Pot Roast with Red Sauce

From: Jennie @ On the table tonight

1 T. olive oil  
3 lb. beef chuck roast  
McCormick's Montreal Seasoning  
3/4 c. beef broth  
1 can mild red enchilada sauce  
1 bottle corona

In a large skillet, heat olive oil over medium-high heat. Add beef and brown on both sides. Remove beef and place in a crock pot. Add beef broth to pan and scrape up the browned bits. When broth has cooked down a bit, add the enchilada sauce and bring to a boil. Add beer, stir to combine, return to a boil. Pour sauce over beef in crock pot.

Cook beef on high heat for 4 hours. Remove from crock pot, cover with foil and let rest for 10-15 minutes. Pour sauce into a fat separator or spoon some of the grease from the top. Slice beef against the grain and serve with remaining sauce.