

# Crockpot Balsamic Beef Recipe

## Ingredients

3 lb. boneless chuck roast  
1/2 tsp. kosher salt  
1 c. beef broth or stock  
2/3 c. balsamic vinegar  
2 T. brown sugar  
1 T. Worcestershire sauce  
1 tsp. liquid smoke (optional)

## Directions

1. Place roast in crockpot.
2. Sprinkle roast with salt.
3. In a small bowl, stir together broth, vinegar, brown sugar, Worcestershire sauce, and liquid smoke (if using).
4. Pour the broth mixture around the roast.
5. Cover, and cook on low for 8-10 hours.
6. Shred beef with two forks, and return to crockpot.
7. Continue cooking for an additional 30-60 minutes.

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