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Servings: 6

Amount	Measure	Ingredient - Preparation Method
2	tablespoons	all-purpose flour
1	tablespoon	spicy brown mustard
1	tablespoon	chili sauce
1	tablespoon	worcestershire sauce
1	tablespoon	red wine vinegar
2	teaspoons	brown sugar – packed
4		red potato - quartered
1		white onion – chopped
4	pounds	round roast

Mix the flour, mustard, chili sauce, worcestershire, vinegar and brown sugar in a small bowl. Set aside. Place potatoes and onion on the bottom of the slow cooker. Add the round roast, and then top with most of the mustard mixture, reserving about 3 tablespoons. Cover and cook on low for 8 to 10 hours, or until meat and vegetables are cooked through. When ready to serve, remove roast, slice and place on individual plates. Drizzle with reserved mustard mixture. Serve remaining vegetables with a slotted spoon.