



# THE ULTIMATE CROCK-POT CHALLENGE

**WEEKLY WINNER  
JOSEPH HEDBERG**

## **CROCK-POT FRENCH DIP SANDWICHES**

### **INGREDIENTS**

- 3-4 LBS. BONELESS CHUCK ROAST
- 2 TBSP KOSHER SALT
- 2 TBSP BLACK PEPPER
- 1 TBSP GRANULATED GARLIC
- 4 TBSP BUTTER
- 1 MEDIUM YELLOW ONION, SLICED INTO RINGS
- 4 CLOVES GARLIC, MINCED
- 3 TBSP WORCHESTERSHIRE SAUCE
- 1 12 OZ. CAN OF BEER
- 1 PACKET AU JUS MIX
- 12 OZ BEEF BROTH
- HOAGIE ROLLS
- SLICED PROVOLONE CHEESE

### **COOKING INSTRUCTIONS**

1. MIX TOGETHER SALT, PEPPER AND GRANULATED GARLIC.
2. SEASON CHUCK ROAST WITH SEASONING MIXTURE.
3. MELT BUTTER OVER MEDIUM HEAT IN A SKILLET LARGE ENOUGH TO FIT CHUCK ROAST.
4. SEAR CHUCK ROAST, UNTIL WELL BROWNED, APPROXIMATELY 4 MINUTES PER SIDE AND PLACE ROAST IN SLOW COOKER.
5. IN THE SAME PAN, SAUTE ONION AND GARLIC, UNTIL LIGHTLY BROWNED.
6. ADD WORCHESTERSHIRE, BEER AND AU JUS SEASONING, BRING TO SIMMER WHILE SCRAPING THE BOTTOM OF THE PAN.
7. POUR ONION MIXTURE OVER ROAST, ADD BEEF BROTH AND COOK ON LOW FOR 6-8 HOURS.
8. REMOVE ROAST FROM SLOW COOKER AND SHRED WITH FORKS, RESERVE AU JUS FOR DIPPING.
9. PLACE MEAT IN HOAGIE ROLL, TOP WITH SLICED PROVOLONE AND PLACE UNDER BROILER TO MELT CHEESE.
10. ENJOY SANDWICH WITH AU JUS FOR DIPPING!