

Crockpot Beef Drip Sandwiches

These sandwiches will melt in your mouth!

3 lbs of chuck roast

1 $\frac{1}{4}$ cup beef broth

1 tbsp. Worcestershire sauce

1 tbsp. Italian Seasoning

Salt and Pepper

3 tbsp. butter

1 small onion cut in slices

1 green and 1 red pepper; cut in slices

Package of hoagie rolls

Provolone cheese

Try to trim some of the excess fat off before placing roast in a crockpot. Once roast is ready to cook, dump the beef broth over roast, then sprinkle on Italian seasoning, salt and pepper. Scatter half of the sliced onion all around and on top of roast. Place on lid, and cook for 6-8 hours on low. Low is best for that slow cooking process which will end up being melt in your mouth meat.

Skim excess fat off top of cooked meat and shred with 2 forks. Keep in the crockpot while preparing your veggies. Melt butter in saucepan. Add onions and peppers, stir for about 5 mins until veggies are tender. When cooked, add it to the crockpot. Place hoagie rolls on a cookie sheet. Generously add meat, veggies, and top with a slice of provolone cheese. Put in oven under broil until it's nice and toasted. Enjoy!