

# FRENCH DIP ROAST BEEF FOR THE CROCKPOT

ZEST & PEEL COOKING CLASSES

YIELDS: 12 SANDWICHES (24 HALVES)

## INGREDIENTS

4 LBS. BONELESS CHUCK ROAST  
1/2 CUP SOY SAUCE  
1 BEEF BOUILLON CUBE  
1-2 BAY LEAVES  
3-4 PEPPERCORNS  
1 TSP DRIED ROSEMARY, CRUSHED  
1 TSP DRIED THYME  
1 TSP GARLIC POWDER  
12 FRENCH ROLLS - SPLIT

## DIRECTIONS

1. PLACE ROAST IN A 5 QT. SLOW COOKER.
2. COMBINE SOY SAUCE & NEXT 6 INGREDIENTS. POUR OVER ROAST.
3. ADD WATER TO SLOW COOKER UNTIL ROAST IS ALMOST COVERED.
4. COOK COVERED ON LOW FOR 8 HOURS OR UNTIL VERY TENDER.
5. REMOVE ROAST, RESERVING BROTH.
6. SHRED ROAST WITH 2 FORKS.
7. PLACE SPLIT FRENCH ROLLS UNDER BROILER FOR ABOUT 30 SECONDS TO TOAST. REMOVE BOTTOM HALVES. RETURN TOP HALVES TO OVEN WITH SLICE OF HAVARTI CHEESE ON TOP, JUST TO MELT (10-15 SECONDS).
8. PLACE SHREDDED BEEF ONTO BOTTOM HALF OF ROLL, TOP WITH OTHER HALF ROLL & CUT AT ANGLE.
9. SERVE WITH BROTH ON SIDE IN SMALL RAMEKIN OR ADD A LITTLE BROTH TO MEAT BEFORE COMPLETING SANDWICH.