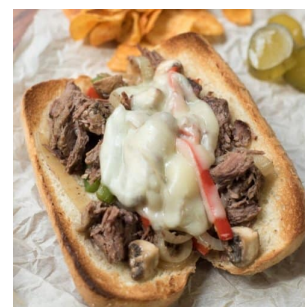


Slow Cooker Drip Beef Sandwiches

These tender, juicy Slow Cooker Drip Beef Sandwiches are the perfect game day grub but make an excellent choice for any day of the week.

Prep Time	Cook Time	0 mins	Total Time
5 mins	9 hrs		9 hrs 5 mins



4.45 from 27 votes

Course: Main Dish, Sandwiches Cuisine: American Servings: 8
Calories: 1032kcal Author: Valerie Brunmeier

Ingredients

- 3 1/2 to 4 pound boneless beef chuck shoulder pot roast
- 1 cup low-sodium beef broth
- 1 tablespoon Worcestershire sauce
- 1 tablespoon Italian seasoning
- 2 teaspoons garlic pepper
- 1/2 teaspoon salt
- 2 tablespoons butter
- 1 small white or yellow onion thinly sliced
- 2 bell peppers thinly sliced
- 8 ounces cremini (brown button) mushrooms, roughly chopped
- 1 teaspoon minced garlic
- 8 hoagie rolls
- 8 slices provolone cheese

Instructions

1. Trim roast of excess fat and cut into large 3 or 4 large chunks. Place in slow cooker. Pour beef broth and Worcestershire around roast. Sprinkle with Italian seasoning, garlic pepper, and salt. Cover and cook on LOW for 7 to 9 hours or until beef can easily be shredded.
2. Skim and discard fat from surface of cooking liquid (see note below for my tips). Use two forks to shred beef into the cooking liquid. Keep warm.
3. When ready to serve, melt butter in a saute pan over medium heat. Add onion and bell peppers and cook, stirring occasionally, for about 4 minutes or until veggies have softened slightly. Add mushrooms and garlic and cook for an additional 2 minutes, until mushrooms have softened. Season with salt and pepper to taste and remove from heat. Transfer cooked veggies to the slow cooker with shredded beef. Load up hoagie rolls with beef and veggies and a slice of provolone cheese and pop them under your broiler until cheese has melted and bread is lightly toasted.

Notes

Chuck roast is a fatty cut of beef so in order to remove as much of that fat from the cooking liquid as possible, I like to cook this a day in advance. After the initial cooking time and before shredding the beef, I allow it to cool and then refrigerate it overnight in the slow cooker insert. The next

morning the fat will have collected on the surface of the liquid and be very easy to remove. Then I return the insert to the slow cooker and when the beef is warm, I shred it and continue with the recipe as written.

Nutrition

Calories: 1032kcal | Carbohydrates: 26g | Protein: 95g | Fat: 61g | Saturated Fat: 28g | Cholesterol: 320mg | Sodium: 1052mg | Potassium: 1755mg | Fiber: 2g | Sugar: 5g | Vitamin A: 1330IU | Vitamin C: 40.2mg | Calcium: 374mg | Iron: 11.1mg