



Always baked from scratch with a lot of love.

Slow Cooked Italian Beef Sandwiches



I love to use my slow cooker and football Sunday's are perfect time to use them. Do a quick prep in the morning and voila – when football is over your meal is ready. This would be great to make ahead too and take to a tailgate party. I like to serve mine with mild yellow pepper rings and let a little bit of that juice soak into the sandwich. Can't wait for dinner. Enjoy.

Serves: 10

Ingredients

- 3 cups of water
- 1 tsp. salt
- 1 tsp. black ground pepper
- 1 tsp. dried oregano
- 1 tsp. dried basil
- 1 tsp. onion salt
- 1 tsp. dried parsley
- 1 tsp. garlic powder
- 1 bay leaf
- 1 (7 ou. package dry Italian-style salad dressing mix
- 1 (5 lb. rump roast)

Directions

Combine water with salt, ground black pepper, oregano, basil, onion salt, parsley, garlic powder, bay leaf and salad dressing mix in a saucepan. Stir well, and bring to a boil.

Place roast in slow cooker, and pour salad dressing mixture over the meat.

Cover and cook on low for 10-12 hours or on high for 4 to 5 hours. When done, remove bay leaf, and shred meat with a fork.