

# Italian Beef

Kurt

## Ingredients

- 3 pounds beef chuck roast
- 1 can beef broth (low sodium because there's a lot of salt in the other stuff)
- 1 cup water
- 1 - 16 oz jar pepperoncini peppers + ½ cup of juice
- 2 - 1 oz package dry Italian salad dressing mix
- 8 sandwich rolls, split

### Toppings (optional)

- Onion
- Roma tomatoes
- Red and green bell peppers
- Giardiniera (an Italian condiment made of hot pickles, Serrano peppers, celery, green olives and spices in a jar of oil)
- Olives
- Avocado
- Pepperoncini
- Mayonnaise

### Spread Sauce (optional)

- 3 tablespoons mayo
- 1 tbsp garlic paste
- 1-2 tbsp hot sauce

## Instructions

1. Place the roast into a slow cooker, and add the Italian dressing mix. Pour in the water and the jar of pepperoncini.
2. Cover, and cook on high for 6 to 7 hours.
3. During the last hour, shred the meat with two forks. If it does not shred easily, cook longer.
4. Serve on rolls with favorite toppings.