

CROCK POT ITALIAN BEEF

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Description

These are great for Game Day!!

Details

Cooking Time:	480
Recipes Makes:	8
Calories:	492
Carbs:	11.5
Fat:	24.5
Protein:	71.2

Ingredients [Related Tips](#)

- 1 3-4½ lb chuck roast, trimmed well of fat
- 12 ounces of beer or 1½ cups beef broth
- 1 envelope of dry Italian salad dressing mix
- 2 teaspoons oregano
- ½t teaspoons garlic
- ½ teaspoon thyme
- ½ teaspoon red pepper flakes
- 12oz jar Pepperoncini peppers with liquid
- If you're making sandwiches - Hard Italian rolls or French bread whatever you choose or can find in your store

Directions

1. Pour beer or broth into crock pot.
2. Drain liquid from pepperoncini into crock pot.
3. Stir in salad dressing, oregano, garlic, thyme and mix until well blended.
4. Place half the peppers in the liquid, add the roast and then the remaining peppers on top.
5. Cook on high for 6 hours or low for 8 - 10 hours. The larger the cut of meat the longer it will take.
6. Remove cooked beef and shred with 2 forks. It should be very tender and shred with little to no effort. Return to crock pot with peppers and Au Jus on side.



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