



Barbecue Beef Sandwiches



3-4 lb. boneless beef chuck roast

1 c barbecue sauce

½ c peach jam

2-3 T green pepper, chopped very fine

1 T mustard

1 T brown sugar, packed

1 sweet onion, sliced

12 buns

Trim excess fat from beef. Cut beef into 4 or 5 pieces. Place beef in crock pot. Mix barbecue sauce, jam, green pepper, mustard, brown sugar, and onions. Pour over beef. Cover and cook on low for 7-8 hours. About 20 minutes before serving, remove beef and shred with forks. Return beef to crock pot for 20 minutes. Serve beef/sauce on toasted, buttered buns.