



Slow-Cooked French Dip



1 sweet onion

1½ c beef broth

¼ c soy sauce

1 T Worcestershire sauce

1 t mustard

3-4 lb. chuck roast

coarse salt

fresh ground pepper

deli rolls

mozzarella or provolone cheese, sliced

Peel onion and slice into rings. Place in slow cooker. Mix broth, soy sauce, Worcestershire sauce and mustard together and pour over onions. Salt and pepper all sides of roast and place in slow cooker. Cover with lid and cook on low for 7-8 hours or until roast is tender.

Remove roast to cutting board and shred with forks. Remove onions and set aside. Spoon off fat from top layer of liquid. Serve liquid in small bowls as au jus. Toast rolls. Butter rolls if desired. Place shredded beef, onions, and cheese on roll half. Toast again to melt cheese. Top with other roll half. Dip in au jus.