



Hot Roast Beef Sandwich with Gravy



Ingredients:

- 2-3 pounds chuck roast
- ½ tsp garlic powder
- Salt and pepper, to taste
- 1 can (14.5 oz.) beef broth
- 2 TBLS cornstarch
- ¼ cup cold water
- Additional salt and pepper, if desired
- Bread slices

Method:

1. Place roast in a Crockpot. Sprinkle roast with garlic powder, salt, and pepper. Pour the beef broth around the roast. Cover and cook on low 6-8 hours or until beef easily shreds with a fork. Remove roast from the Crockpot and shred beef.
2. In a medium pan, add 2 cups of the broth from the Crockpot into the pan. Cook over medium-high heat until hot. Stir cornstarch and water together in a small bowl or cup. Add to pan. Lower heat to medium and stir constantly with a wire whisk. Bring to a boil and boil for 1-2 minutes or until the gravy thickens. Season with additional salt and pepper if desired.
3. Place a bread slice on a plate. Top with shredded beef. Place another bread slice on top. Cut sandwich in half, corner-to-corner, forming two triangles. Pour hot gravy over the top.