



Slow Cooker French Dip Au Jus



Ingredients:

- 3 pound chuck roast
- 1 (12-ounce) bottle dark beer
- 2 cups beef broth
- 2 tablespoons minced garlic
- 1 tablespoon Worcestershire sauce
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon dried thyme
- Salt & freshly ground black pepper to taste
- French baguette, French rolls, hoagie rolls, or other crusty bread for serving
- Sautéed green peppers, mushrooms, onions and slices of provolone cheese for serving

Method:

1. Trim excess fat from the roast and place it in the bottom of a large slow cooker. Add all of the remaining ingredients to the slow cooker. Cook on low for 8 to 10 hours or longer (the longer, the better).
2. Split open your rolls (and spread with butter, if desired) and arrange on a baking sheet. Heat the split rolls in a toaster oven until toasted, or bake in a regular oven set to 350°F until warm and toasty (about 10 minutes).
3. Remove the roast to a cutting board and skim the fat from the cooking juices. Season the cooking juices with additional salt and pepper, to taste. Pull the beef into chunks or slice it against the grain (assuming it does not fall apart). Pile the meat on top of the toasted rolls, place slices of cheese over the meat, and place back in the toaster oven (or under the broiler) for a few minutes until just melted.
4. Serve hot sandwiches with a small bowls of reserved cooking juices (jus) for dipping.



Notes

1. I use Shiner Bock for my dark beer.
2. I like to use fresh minced garlic in most recipes, but since crock-pot recipes cook for so long, I find that jarred minced garlic (the kind that must be refrigerated) works great.
3. If you do not use a chuck roast, be sure to choose a well-marbled roast for the tenderest slow cooked beef.
4. If I am around, I like to flip my roast over halfway through the cooking time. However, it is not necessary if you are not home.

Au Jus:

- 1 ½ cups French onion soup
- 1 ½ cups beef broth
- ½ teaspoon granulated sugar
- 2 teaspoons Worcestershire sauce, plus more to taste
- ¼ teaspoon salt, plus more to taste
- Freshly cracked black pepper