# Slow Cooker French Dip Sandwiches

## Description

Looking for an amazing, delicious and cheap dinner recipe for a busy day? Then look no further, this meal takes about 5 minutes prep work and it's flavor is phenomenal. It only takes is a few simple ingredients to spice up a cheap cut of beef. These french dip sandwiches are loaded with fall apart tender beef (if your roast isn't fall apart tender after cooking it 8 hours then you may want to consider a purchasing a new slow cooker, I used one once that had a gap between the lid and the slow cooker so it didn't have a good seal on it, therefor the roast cooked unevenly and wasn't anywhere near tender enough). Cheese is optional but I'd say it's a must, it perfectly compliments all the flavors of the beef.
Serve this sandwich with a side of kettle chips and you've get a dinner that couldn't get any simpler. Yes you could brown the beef in olive oil prior to slow cooking it, and you could replace the onion powder and garlic powder with the real thing but I made this recipe to be quick, basic, and incredibly delicious without sacrificing any flavor. No time wasted on chopping veggies and searing the beef. Just toss everything in and relax while the slow cooker does all the work. Enjoy!



## Summary

**Yield:** 6
**Prep Time:** 8 hours
**Category:** Meats
**Cuisine:** American

## Ingredients

- 2 1/2 lb beef chuck roast
- 14 1/2 oz beef broth

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- 1/4 cup soy sauce
- 1 1/2 tbsp worchestershire sauce
- 1 tbsp honey
- 1 tsp liquid smoke
- 1 1/2 tsp onion powder
- 3/4 tsp garlic powder
- 6  hoagie buns
- 6 slice provolone, swiss or muenster

## Instructions

Place chuck roast in a slow cooker.

In a mixing bowl, whisk together beef broth, soy sauce, Worcestershire sauce, honey, liquid smoke flavoring, salt, pepper, onion powder and garlic powder.

Pour mixture over roast in slow cooker, cover slow cooker with a lid and cook on low heat 8 hours.

Remove cooked roast from slow cooker and place on a cutting board, reserving broth in slow cooker.

Shred roast with two forks.

Using a fine mesh strainer, strain reserved broth from slow cooker into a bowl.

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Return shredded beef to slow cooker (no more cooking necessary) and pour 1/2 cup broth over shredded beef and toss to evenly coat.

Sandwich beef between hoagie buns or sliced baguettes (buttered and toasted if preferred) and top warm beef with sliced cheese.

Serve immediately with a side of remaining reserved broth for dipping.