

French Dip

written by The Recipe Exchange | February 6, 2014

Ingredients

1 (3 lb.) beef chuck roast, trimmed
2 cups water
1/2 cup soy sauce
1 tsp. dried rosemary
1 tsp. dried thyme
1 tsp. garlic powder
1 bay leaf
4 whole peppercorns
8 French rolls, split

Directions

Place roast in slow cooker. Add water, soy sauce and seasonings. Cover and cook on high for 5-6 hours or until beef is tender. Remove meat from broth; shred with forks and keep warm. Strain broth; skim off fat. Pour broth into small cups for dipping. Serve beef on rolls.