



Carol's Italian Beef

Carol Findling
Princeton, IL

Makes 6-8 servings

3-4-lb. lean rump roast
2 tsp. salt, divided
4 garlic cloves
2 tsp. Romano, or
Parmesan, cheese,
divided
12-oz. can beef broth
1 tsp. dried oregano

1. Place roast in slow cooker. Cut 4 slits in top of roast. Fill each slit with 1/2 tsp. salt, 1 garlic clove, and 1/2 tsp. cheese.
2. Pour broth over meat. Sprinkle with oregano.
3. Cover. Cook on Low 10-12 hours, or High 4-6 hours.
4. Remove meat and slice or shred. Serve on buns with meat juices on the side.



Lauren's Italian Beef

Lauren Eberhard
Seneca, IL

Makes 16 servings

4-5-lb. boneless roast,
cubed
1 medium onion, chopped
1-2 garlic cloves, minced
2-3 pkgs. dry Good Seasons
Italian dressing mix
1/2 cup water
16 steak rolls
mozzarella cheese,
shredded

1. Combine first five ingredients in slow cooker.
2. Cover. Cook on Low 10 hours. Stir occasionally.
3. Slice meat into thin slices. Pile on rolls, top with cheese, and serve immediately.



Tangy Barbecue Sandwiches

Lavina Hochstedler
Grand Blanc, MI
Lois M. Martin, Lititz, PA

Makes 14-18 sandwiches

3 cups chopped celery
1 cup chopped onions
1 cup ketchup
1 cup barbecue sauce
1 cup water
2 Tbsp. vinegar
2 Tbsp. Worcestershire
sauce
2 Tbsp. brown sugar
1 tsp. chili powder
1 tsp. salt
1/2 tsp. pepper
1/2 tsp. garlic powder
3-4-lb. boneless chuck
roast
14-18 hamburger buns

1. Combine all ingredients except roast and buns in slow cooker. When well mixed, add roast.
2. Cover. Cook on High 6-7 hours.
3. Remove roast. Cool and shred meat. Return to sauce. Heat well.
4. Serve on buns.

Always defrost meat or poultry before putting it into the slow cooker, or cook recipes containing frozen meats an additional 4-6 hours on Low, or 2 hours on High.

Rachel Kauffman
Alto, MI