

# Italian Roast Beef Dip Sandwich

I recently tried Pioneer Woman's Drip Beef Sandwich. It was a hit here in 'Possum Town and one I will be repeating frequently. I have modified the recipe slightly. Pioneer Woman said I could. Not really, but I know she wouldn't mind me tweaking it and sharing with you. It's EASY and LIP SMACKIN' good. So pick up a roast when they are ON SALE and make this for lunch or dinner, or your next party.



- 1 2-3 pound roast (I like rump or bottom round, but chuck works well too)
- ½ jar Pepperoncinis and ½ the juice ( I bought a 16oz jar)
- 2 cans Campbells Beef Consume
- 1 soup can of water
- 3-4 Tablespoons Italian Seasoning/herbs
- 3-4 Tablespoons Peppercorns

Trim any excess fat off roast before placing it in a crock pot. Add pepperoncinis, beef consume, water, Italian seasoning, and peppercorns. Place lid on crock pot. Simmer all day or overnight on high. When roast is done and tender, remove it from crock pot and shred the beef with a fork.

To serve sandwiches:

Open hoagie buns and spread insides with butter. Broil buns in oven until they turn golden brown. Remove buns from oven and top one half or side with shredded beef. Top the other side with shredded Italian Cheese blend (mozzarella, provolone, Romano, parmesan). Return buns to oven and continue broiling until cheese is melted and slightly golden brown. Remove sandwiches from oven then close the hoagie to complete the sandwich. Serve with the cooked pepperoncinis. Use broth from crock pot to as a sandwich dip.