Shredded Beef Au Jus

Ingredients

- 1 boneless chuck roast
- 2 cup water
- 2 tsp beef bouillon granules
- 1 1/2 tsp dried oregano
- 1 tsp garlic salt
- 1 tsp season salt
- 1/4 tsps dried rosemary crushed
- sourdough rolls

Instructions

Cut roast in half and place in a 4- or 5-qt. slow cooker. Combine the water, bouillon granules and seasonings; pour over the beef.
Cover and cook on low for 6-8 hours or until meat is tender. Remove beef; cool slightly.
Meanwhile, skim fat from the cooking liquid.
Shred meat with two forks; return to the cooking liquid and heat through. Using a slotted spoon, place 1/2 cup on each bun. Serve with additional cooking liquid on the side. Yield: 8 servings.



Summary

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