

Open Faced Hot Roast Beef Sandwiches

If you read Josh's Bio, you'll find that this recipe is his all-time favorite. I mean it is up there with a Native Acres Strip Steak for goodness sake! That boy can mow down some Hot Roast Beef Sandwiches and it's now a Sunday Family meal tradition. Bonus Points: It's made in the slow cooker...a win, win for everyone!

Prep Time: Thaw your Roast overnight in the refrigerator or for a faster thaw place in cold water

Cook Time: 8-10 hours

Equipment: Slow Cooker – 4 quart or larger

Ingredients:

- **2.5-4lb Native Acres Roast**
- Salt and Pepper
- Onion Powder
- 1 Tbs Minced Garlic (or 2 garlic cloves)
- 2 brown gravy packages
- 1.5 cups of water

Directions:

1. Place completely thawed roast into the slow cooker
2. Heavily season all sides of the beef with Salt, Pepper and Onion Powder
3. Add 1 Tbs of minced garlic to slow cooker
4. In a small bowl whisk together the gravy packets and water until smooth.
5. Pour gravy mixture into the slow cooker.
6. Cover and Cook on LOW for 8-10 hours.
7. When the cooking time is done, remove the roast and shred meat. Discarding any excess fat.
8. Ladle out the remaining gravy and add to a small saucepan to serve from
9. Place meat back in slow cooker on Warm to serve
10. Served shredded beef and gravy over sliced bread
1. Eat & Enjoy! 😊

Notes:

- Pro Tip: THE EASIEST WAY TO SHRED MEAT → Use your Kitchen Aid Mixer! Yes you heard that right. Place small amounts of your cooked roast into the mixer and turn that sucker on. Shreds like a dream!
- Recommended sides: Mashed Potatoes and Danny Roy's Famous Green Beans
- If your family is as gravy loving as mine you might consider making an extra serving of gravy 😊 you can never have too much gravy in this house!

