Hot Roast Beef Sandwich

Ingredients

- 3-4 lb. bottom round beef roast chuck will work fine too
- salt
- pepper
- onion powder
- 1.74 oz. brown gravy mix packets (two .87 oz. packets)
- 1 1/2 cups water
- Serving Suggestions
- white or sourdough bread
- mashed potatoes

Directions

1. Place the roast into a 4-quart or larger slow cooker.
2. Sprinkle a small amount of salt, pepper and onion powder on to the beef.
3. In a small bowl whisk together the gravy packets and water until smooth. Pour that mixture over the roast.
4. Cover and cook on LOW for 8-10 hours.
5. When the cooking time is done, remove the roast and place on to a plate, shred meat, discard any fat. Cover with foil to keep warm.
6. De-grease the gravy in the slow cooker, I either do this by ladling off the grease with a spoon, or I take a paper towel and lay on top of the grease and pull off, the grease will come off on the paper towel, and the gravy will stay in the slow cooker.
7. Serve the shredded beef and gravy over bread and with mashed potatoes.