

Slow Cooker Italian Beef for Sandwiches



Rated: ★★★★★

Submitted By: MAUREENBURR

Photo By: cookin'mama

Prep Time: 15 Minutes

Cook Time: 12 Hours

Ready In: 12 Hours 15 Minutes

Servings: 10

"Rump roast is cooked with Italian salad dressing mix and seasonings until it is tender enough to shred with a fork."

INGREDIENTS:

3 cups water	1 teaspoon dried parsley
1 teaspoon salt	1 teaspoon garlic powder
1 teaspoon ground black pepper	1 bay leaf
1 teaspoon dried oregano	1 (.7 ounce) package dry Italian-style salad dressing mix
1 teaspoon dried basil	1 (5 pound) rump roast
1 teaspoon onion salt	

DIRECTIONS:

1. Combine water with salt, ground black pepper, oregano, basil, onion salt, parsley, garlic powder, bay leaf, and salad dressing mix in a saucepan. Stir well, and bring to a boil.
2. Place roast in slow cooker, and pour salad dressing mixture over the meat.
3. Cover, and cook on Low for 10 to 12 hours, or on High for 4 to 5 hours. When done, remove bay leaf, and shred meat with a fork.