

PULLED BEEF BARBECUE (perfect for a crowd or a bunch of cowboys!)



Ingredients

- 2 large, thick chuck roasts
- 1 packet Lipton dry onion soup mix
- 1 Tablespoon garlic
- 1 Tablespoon freshly ground pepper (I approximate and use it liberally)

Instructions

Put chuck roasts in large, deep roasting pan. Sprinkle with garlic, pepper and the soup mix. Cover tightly with aluminum foil. Slow roast at 300° for 3-4 hours. Check after the first two hours, if necessary add hot water. Simmer roasts until meat falls apart with gentle pressure from a fork. Cool until cool enough to handle. Using hands or forks, separate meat from fat. Put shredded meat into a slow cooker pot. When ready to serve, heat slowly and add your favorite barbecue sauce. We love Sweet Baby Ray's, but our favorite by far is Famous Dave's Rich -N-Sassy. Serve on buttered, grilled chewy rolls sprinkled with garlic.