

BEEF DIP

Ingredients:

- 3 pound beef roast
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1 packet of french onion soup powder
- 1 cup *condensed* beef broth
- 1 medium yellow onion
- 1 can beer
- 3 cloves garlic
- 1 teaspoon Worcestershire sauce
- 1 sprig rosemary
- Buns, butter, and garlic aoli!



Instructions:

- (1) Pat the roast dry with paper towell and season with salt and pepper. Sear each side of the roast, either on BBQ or in a pan.
- (2) Combine all ingredients in a slow-cooker, on high for about 4 hours (or low for 8 hours). When it is done, remove from the juice (save this juice for dipping!) and cut into slices.
- (3) Toast the buttered buns, and serve with garlic aoli!