



Dilly Beef Sandwiches

Ingredients:

- * 1 boneless beef chuck roast (3 to 4 pounds)
- * 1 jar (16 ounces) whole dill pickles, undrained
- * 2 garlic cloves, minced
- * 1 can (12 oz) Italian diced tomatoes
- * 1 medium onion
- * 1 tsp mustard seeds
- * 10 to 12 hamburger buns, split

Directions:

* Cut fat from roast and then cut roast in large chunks and place in a 3-qt. slow cooker. Add pickles with juice, onions, tomatoes, garlic, and mustard seeds. Cover and cook on low for 8-9 hours or until beef is tender.

* Remove roast. When cool enough to handle, shred the meat. Return to the slow cooker and heat through. Using a slotted spoon, fill each bun with about 1/2 cup meat mixture. Yield: 10-12 servings.

Lawburgh Family