



FROM THE KITCHEN OF: JEREMY JOHNSON
ACCOUNT EXECUTIVE - JSG SPOKANE

EASY FRENCH DIP

INGREDIENTS

- 3 lb beef roast
- 1 package dry Italian seasoning mix
- 2 cups Water
- Hoagie Rolls
- Jalapeños

INSTRUCTIONS

Place the roast in your slow cooker or pressure cooker, fat side down. Add water, and on top of the roast pour the dry mix and peppers. (it will stick to the wet roast)

After it is cooked (review recommendations based on your own appliance- about a half hour in my pressure cooker 6-8 hours on low in a crockpot, 3-4 hours on high) shred the beef put on toasted rolls.

Ladle some of the liquid for dipping and enjoy!

"THE FEELING OF FRIENDSHIP IS LIKE THAT OF BEING COMFORTABLY FILLED WITH ROAST BEEF; LOVE, LIKE BEING ENLIVENED WITH CHAMPAGNE."

-SAMUEL JOHNSON

