

c (DH's all-time favorite CP meal)

3 1/2 lb. chuck or rump roast -- trimmed of fat

1 package dry Good Seasons Italian salad dressing mix

1/2 of a 16 oz. jar pepperoncini peppers -- including juice (or more to taste- I just dump the whole thing in but usually have a bigger roast)

1 cup water and 1 package au jus gravy packet OR 1 can beef broth

sliced cheese (swiss or provolone)

kaiser rolls

Mix all ingredients together in a slow cooker or crockpot. Cook several hours (5-8 hours) on low. When meat is done (at least 5 hours), shred it and put back in its juices to finish the cooking time. The more time it has to soak up the juices after you shred it, the better! Put shredded meat on rolls. Top with favorite cheese and put the top roll on. Bake in the oven or put under the broiler until roll is toasted and cheese is melted. Serve with a bowl of the juices and peppers for dipping.