

## ^low Cooker Barbecue Beef Sandwiches

*Grill all day? No way! Get the full flavor of barbecue beef. It's easy because your slow cooker does all the work.*

- 3 pounds beef boneless chuck roast
- 1 cup barbecue sauce
- 1/2 cup peach or apricot preserves
- 1/3 cup chopped green bell pepper
- 1 tablespoon Dijon mustard
- 2 teaspoons packed brown sugar
- 1 small onion, sliced
- 12 kaiser or hamburger buns, split

- 1 . Trim excess fat from beef. Cut beef into 4 pieces. Place beef in 4- to 5-quart slow cooker.
- 2 . Mix remaining ingredients except buns; pour over beef. Cover and cook on low heat setting 7 to 8 hours or until beef is tender.
- 3 . Remove beef to cutting board. Cut into thin slices; return to cooker.
- 4 . Cover and cook on low heat setting 20 to 30 minutes longer or until beef is hot. Fill buns with beef mixture.

**Note:** This recipe was tested in slow cookers with heating elements in the side and bottom of the cooker, not in cookers that stand only on a heated base. For slow cookers with just a heated base, follow the manufacturer's directions for layering ingredients and choosing a temperature.