

Overnight Italian Beef Sandwiches

Preparation Time: 10 minutes



3 pounds Lean beef roast, rump or sirloin
2 jars mild pepperoncini peppers

Put roast and entire contents of peppers (including juice) in crockpot on low, before going to bed. In the morning, remove stems and seeds from peppers. Shred meat. Serve for lunch on hoagie buns or hard rolls.

Use extra juice for dipping. Super easy and yummy!

I usually slit the peppers and remove the seeds sometime during cooking. This helps reduce the fire in the juice. One time I used one jar of hot peppers and 1 jar mild peppers. It was so hot we ended up throwing it all out.

Serving Ideas: Serve with pasta or potato salad.

Per Serving (excluding unknown items): 0 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 0g Carbohydrate; 0mg Cholesterol; 0mg Sodium.
Exchanges: .