

Amy's Italian Beef

In case anyone wants to try it....

Here's what you'll need:

- 3lb chuck roast, cut into large chunks
- 1 envelope Good Seasons Zesty Italian salad dressing mix
- 8oz banana peppers and a splash of the juice from the jar
- 8oz Giardiniera (Chicago-Style Italian Sandwich Mix) we use mild
- 14.5oz can of beef broth
- Provolone cheese (optional)

Here's how you're going to do it:

Place chuck roast into a 5.5-6 quart crock pot.

Sprinkle with dressing mix

Add banana pepper rings and a splash of the juice

Add the jar of the Giardiniera (yep, you can get this at WalMart in the pickle section.)

Lift up the roast pieces so some of the juices can run underneath

Cook on low for 8 hours - - or until the meat shreds with a fork.

Traditional serving would be on a hoagie bun, topped with banana pepper rings for garnish and provolone cheese.

I served ours over mashed potatoes, which afforded us a VERY cozy meal