

## Easy Crock Pot Italian Beef Sandwiches: Authentic & Juicy

There are some meals that just scream "comfort," and for me, a truly great



METHOD

**Slow cooker**

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**ChefManiac**

### INGREDIENTS

3-4 pounds beef chuck roast or bottom round roast  
1 (16-ounce) jar mild giardiniera, undrained (or hot if you like spice!)  
1 (10.5-ounce) can condensed beef consommé (or 1 1/2 cups beef broth)  
1 (10.5-ounce) can condensed cream of mushroom soup (optional, for extra richness and thickness)  
1 packet (1 ounce) dry Italian dressing mix (Hidden Valley or similar)  
1 teaspoon garlic powder  
1/2 teaspoon onion powder  
1/4 teaspoon black pepper  
1/2 teaspoon dried oregano  
Optional: 1/4 cup pepperoncini peppers + 2 tablespoons pepperoncini juice  
6-8 hoagie rolls or crusty Italian bread, split  
Optional: sliced provolone cheese

### DIRECTIONS

- 1. Prepare : Beef:** Trim any large pieces of excess fat from the beef roast. You can cut the roast into 2-3 larger chunks to fit more easily into the slow cooker, but it's not strictly necessary.
- 2. Combine : Ingredients in Crock Pot:** Place the beef roast into your large slow cooker (6-quart or larger).
- 3. Add : Seasonings & Liquids:** Pour the entire undrained jar of giardiniera (including the oil and vegetables) over the beef. If using, add the condensed beef consommé, condensed cream of mushroom soup, dry Italian dressing mix, garlic powder, onion powder, black pepper, dried oregano, pepperoncini peppers, and pepperoncini juice.
- 4. Cook : Slow & Low:** Cover the slow cooker and cook on LOW for 8-10 hours or on HIGH for 4-6 hours, or until the beef is incredibly tender and easily shreds with two forks. The exact time will depend on your slow cooker and the size/cut of your beef.
- 5. Shred : Beef:** Once cooked, remove the beef from the slow cooker and place it in a large bowl. Using two forks, shred the beef into bite-sized pieces. Skim any excess fat from the cooking liquid in the slow cooker, then return the shredded beef to the flavorful cooking liquid. Stir well to coat the beef in the juices. Keep on "warm" setting if not serving immediately.
- 6. Prepare : Rolls (Optional):** If desired, split your hoagie rolls and lightly toast them under the broiler. For cheesier sandwiches, place a slice of provolone cheese on each toasted roll and broil until melted and bubbly.
- 7. Assemble : Sandwiches:** Use tongs to generously pile the juicy Italian beef onto the toasted rolls. Be sure

to get plenty of the flavorful "au jus" (gravy) with the beef.

8. **Serve:** Serve immediately, with extra giardiniera or pepperoncini on the side for those who want more kick, and a small bowl of the "au jus" for dipping (the traditional Chicago way!).

## SWAPS & NOTES

**Beef Cut :** While chuck roast or bottom round are ideal for shredding, you can also use rump roast or even brisket.

Adjust cooking time if your cut is thicker or thinner.

**Giardiniera :** The jarred giardiniera is essential for the classic Italian beef flavor.

Choose mild for a family-friendly version, or hot for a spicy kick.

## TIPS FOR SUCCESS

Don't Skimp on Giardiniera : This is the star flavor!

Use a good quality brand, and definitely include the oil from the jar for authentic flavor.

Low and Slow is Best : While high heat works, cooking on low for longer yields incredibly tender, shreddable beef.

Skim Fat : After cooking, take a moment to skim off any excess fat from the top of the cooking liquid.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/easy-crock-pot-italian-beef-sandwiches-authentic-juicy/>