

## 5 Ingredient Slow Cooker Vintage Church Supper Beef Butt: A Classic Comfort Food Favorite

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METHOD

**Slow cooker**

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SOURCE

**ChefManiac**

### INGREDIENTS

Use the ingredients from your original recipe source for 5 Ingredient Slow Cooker Vintage Church Supper Beef Butt .

### DIRECTIONS

1. Prepare the beef: Start with your beef roast and any seasoning or sauce ingredients called for in the original recipe. If desired, trim any excess outer fat, leaving enough for flavor during cooking.
2. Add everything to the slow cooker: Place the beef in the slow cooker and add the remaining ingredients around or over the top according to the original recipe directions. Since this is a five-ingredient dish, assembly should be wonderfully simple.
3. Cook low and slow: Cover and cook until the beef is tender and easily pulls apart with a fork. Slow cooking gives the meat time to soften and absorb all the flavor from the surrounding ingredients.
4. Shred or slice: Once the beef is fully cooked, remove it carefully and shred or slice it depending on the consistency you want. Return it to the juices if needed to keep everything moist and flavorful.
5. Serve warm: Serve hot with your favorite classic side dishes and plenty of the cooking juices spooned over the top.

### SWAPS & NOTES

Because this is such a simple recipe, each ingredient really matters.

A few helpful notes can make it even better: Beef cut: A well-marbled roast works best for slow cooking because it becomes tender and flavorful over time.

Seasoning: With only a few ingredients in play, be sure each one brings flavor to the dish.

Cooking time: Low and slow usually gives the most tender result.

## TIPS FOR SUCCESS

A few simple tips can help this recipe turn out especially well: Choose a roast with enough marbling for the most tender result.

Don't rush the cooking time if the beef isn't fork-tender yet.

Let the meat rest briefly before shredding or slicing.

Save the cooking juices for serving so the beef stays moist and flavorful.

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

Original recipe: <https://chefmaniac.com/5-ingredient-slow-cooker-vintage-church-supper-beef-butt-a-classic-comfort-food-favorite/>