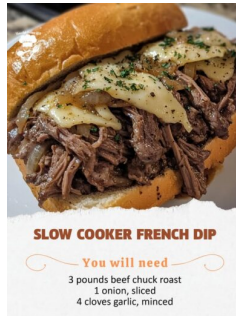


Slow Cooker French Dip Sandwiches with Melted Cheese

1 tablespoon Worcestershire sauce



TIME

1 to 2 min

METHOD

Slow cooker

PRINT

Recipe Card

SAVE

PDF

INGREDIENTS

- 3 pounds beef chuck roast
- 1 onion, sliced
- 4 cloves garlic, minced
- 2 cups beef broth
- 1 cup water
- 1 tablespoon Worcestershire sauce
- 1 tablespoon soy sauce
- 1 teaspoon dried thyme
- 1 teaspoon dried rosemary
- Salt and pepper, to taste
- 6 hoagie rolls
- 6 slices provolone cheese
- Fresh parsley, chopped, for garnish

DIRECTIONS

1. Prep the slow cooker: Place the sliced onion and minced garlic in the bottom of the slow cooker. This creates a flavorful base for the roast as it cooks.
2. Season the beef: Pat the chuck roast dry and season it with salt and pepper on all sides. Place it on top of the onions and garlic.
3. Add the cooking liquid: Pour in the beef broth, water, Worcestershire sauce, and soy sauce. Sprinkle the dried thyme and dried rosemary over the top.
4. Slow cook until tender: Cover and cook on low for 8 to 9 hours or on high for 4 to 5 hours, until the beef is very tender and easy to shred.
5. Shred the meat: Remove the roast from the slow cooker and place it on a cutting board or large plate. Shred it with two forks, then return the shredded beef to the cooking liquid so it stays juicy and flavorful.
6. Assemble the sandwiches: Pile the warm shredded beef onto hoagie rolls. Top each sandwich with a slice of provolone cheese.
7. Melt the cheese: Place the assembled sandwiches under the broiler for 1 to 2 minutes, just until the cheese is melted and bubbly. Keep a close eye on them so the rolls do not burn.
8. Serve with au jus: Ladle some of the cooking liquid into small bowls for dipping. Garnish the sandwiches with chopped fresh parsley and serve hot.

SWAPS & NOTES

Chuck roast is the best choice here because it becomes

beautifully tender after hours in the slow cooker.

If needed, rump roast or brisket can also work, but chuck gives you the best balance of flavor and texture.

Provolone is classic for this type of sandwich, but Swiss,

mozzarella, or even white cheddar would be delicious if you want to switch it up.

Hoagie rolls are ideal because they are sturdy enough to hold the juicy meat without falling apart too quickly.

TIPS FOR SUCCESS

This recipe really shines when the beef has enough time to break down and become fork-tender.

If it still feels tough, it likely needs more time.

Shredding the beef and returning it to the broth is an important step.

It allows the meat to soak up even more flavor and keeps it moist while you assemble the sandwiches.

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

Original recipe: <https://chefmaniac.com/slow-cooker-french-dip-sandwiches-with-melted-cheese/>