

Shredded Beef Sandwiches



Rated: ★★★★★



Paul's Supermarket
A Fresh Experience!

Submitted By: Fran Frerichs

Prep Time: 15 Minutes

Cook Time: 7 Hours

Ready In: 7 Hours 15 Minutes

Servings: 14

"Our family loves these tasty shredded beef sandwiches with their mild barbecue flavor," writes Fran Frerichs from Gurley, Nebraska. The recipe makes a lot, so it's a nice choice for parties."

INGREDIENTS:

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| 3 pounds beef stew meat, cut into 1 inch cubes | 1/4 cup cider vinegar |
| 3 medium green peppers, diced | 3 tablespoons chili powder |
| 2 large onions, diced | 2 teaspoons salt |
| 1 (6 ounce) can tomato paste | 2 teaspoons Worcestershire sauce |
| 1/2 cup packed brown sugar | 1 teaspoon ground mustard |
| | 14 sandwich buns, split |

DIRECTIONS:

1. In a 6-qt. slow cooker, combine the beef, green peppers and onions. In a small bowl, combine tomato paste, brown sugar, vinegar, chili powder, salt, Worcestershire sauce and mustard. Stir into meat mixture. Cover and cook on high for 7-8 hours or until meat is tender.
2. Skim fat from cooking juices. Shred beef, using two forks. With a slotted spoon, place about 1/2 cup beef mixture on each bun.

Wine Pairing:

Cameron Hughes: In Your Face Zin \$10.99