

# French Dip

A RECIPE FROM BACK HOME FARMS

## ingredients

- 4-5 pound Back Home Farms chuck roast (or roast of your choice)
- 2 tablespoons lard
- 1 teaspoon Kosher salt
- 1/2 teaspoon coarse ground black pepper
- 2 cups beef bone broth (*Ask me how to make your own!*)
- 1 tablespoon Worcestershire Sauce
- 1 onion sliced into rings
- 6 hoagie rolls
- Butter
- 12 slices Provolone Cheese (optional)



## directions

- Add the Kosher salt and pepper to your chuck roast.
- In a large cast iron skillet add the lard and heat on high.
- Brown on both sides aggressively (3-5 minutes on each side). Don't move the beef before flipping (this lets the meat get a deep crust).
- In a slow cooker add the meat, any meat juices from the pan, beef broth, Worcestershire sauce, and onions.
- Cook on low for 6-8 hours.
- Remove the meat and slice or shred.
- To assemble, butter your hoagie rolls and toast. Don't skip toasting!
- Top with provolone cheese if you choose.
- In a small bowl add a cup of the liquid from the slow cooker and dip the sandwich in the bowl.
- Enjoy!

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