

Open Faced Pot Roast Sandwich with Gravy Dip

Ingredients: Pot Roast

1 boneless chuck roast, (3 1/2-4 lbs trimmed and cut in half)*

1/2 cup all purpose seasoned flour

1 TBS. vegetable oil

2 onions, sliced (1 1/2 cups)*

2 carrots, chopped (1 cup)*

1/4 cup chicken broth*

1/4 cup Worcestershire sauce*

1/4 cup Dijon Mustard*

1 tsp. dried thyme

2 TBS. tomato paste*

1 dried bay leaf

Ingredients: Sandwich

1 cup mayonnaise

2 TBS. or more fresh horseradish

8 slices Texas Toast, toasted

8 slices Swiss cheese

Makes 8 sandwiches, 2 cups gravy

Prep time: 30 minutes

Cooking time: 4-5 hours (high heat)

6-7 hours (low heat)

preheat slow cooker to either high or low heat

Sprinkle roast with seasoned flour. Heat oil in sauté pan and brown roast on both sides.

Combine onions, carrots, broth, Worcestershire, Dijon, thyme, tomato paste and bay leaf in 4-6 quart slow cooker. Place browned roast on top of vegetables. Cover; and cook on high heat setting for 4-5 hours or low heat setting for 6-7 hours.

Transfer meat to a large bowl. Using two forks, pull meat apart into bite-sized pieces. Add 2 TBS. gravy to moisten. Strain remaining gravy through a mesh strainer, discarding vegetables. Keep gravy warm.

Preheat broiler to high and set rack 6-8 inches from element.

Whisk together mayonnaise and horseradish. Spread some mixture onto each slice of toast.

Divide meat among sandwiches. Top each with a slice of Swiss Cheese; broil until cheese melts, 2 minutes.

Serve with a small bowl of gravy on the side for dipping.

