

Au Jus Shredded Beef with a “Hidden” Seasoning

3 to 4 lb bottom round roast, London broil, boneless chuck or top round roast

1 package Au Jus Mix

1 package Hidden Valley Original Salad Dressing Mix

1 onion diced (optional)

1 jalapeno pepper (finely diced) or more to taste (optional)

2 cloves minced garlic - more or less to taste

1 can chicken broth (14 oz)

Flour tortillas, soft flat bread, good buns or thick slices of a really great bread!

Leaf Lettuce

Mango-Ginger Salsa or Watermelon salsa or if you must - bottled salsa

Cut roast into two or three chunks. Brown only if you have time, it really isn't necessary with this recipe. Place roast in crock-pot; surround meat with onion and garlic. Next sprinkle the dry Au Jus and Salad Dressing mix over meat. Pour chicken broth over all. Cover crock-pot and cook on low for about 9 hours or until shreds easy. Remove meat to a large bowl or baking pan; shred with two forks and then pour broth from crock-pot in with shredded meat and mix until broth is absorbed by meat.

Place leaf lettuce down center of tortilla, place some meat mixture on top of lettuce and roll up. Serve with the following salsas. This mixture can also be used in a summer salad, in sandwiches, etc. The flavor is wonderful. It freezes well and is great to take when going out in the RV for that first meal after you get set up. Kids like this because it is tender and easy to eat.

IDEA: Place leaf lettuce on bottom, next meat, then some broccoli slaw and pour a little Italian dressing or dressing of your choice over top, sprinkle with a white cheese and roll up! Delicious!