

Beef Italian – Laurie Wanko

3 – 4 lbs of rump roast

1 16 oz jar of pepperoncine peppers (cut off stems)

¼ of the juice that's in the pepperoncine peppers jar

3 cloves of garlic

1 can of beef broth

Combine all in crock pot

Cook on low for 8-9 hours

When done and cool enough, shred beef and pour pepperoncine and the juice on the shredded beef and refrigerate overnight

Serve on nice rolls (We also used the pepperoncine as pickles in the sandwiches)

Could also serve over rice