

# Garlicky Crockpot Roast Beef Sandwiches

by Constance J Smith

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## Ingredients

3 lb beef round roast

Salt & pepper, about 1 tsp each

1 tsp smoked paprika

½ tsp salt

½ c brown sugar

6 cloves garlic, grated

1 bay leaf

8 ounces beer

Rolls or toasted bread for serving

## Instructions

To begin, slice the roast into 1 inch slices. Lightly salt and pepper each piece of beef and place them in your crockpot. Sprinkle the meat with the smoked paprika and onion powder. Then sprinkle in the brown sugar.

Stick the bay leaf down in between the meat slices.. Add the grated garlic to the crockpot and then pour the beer over it all.

Cook this on low for 8-10 hours or until the beef is tender.

Pull the beef apart with two forks and serve on rolls or toasted bread.

Enjoy with your favorite sides!

Enjoy!