Bite Spoon

Crockpot French Dip Sandwiches – Easy Slow Cooker Recipe

A quick, comforting crockpot French dip sandwich perfect for busy evenings.

15 min	6 h	6 h 15 min	4	Easy	American
Prep time	Cook time	Total time	Servings	Difficulty	Cuisine

Ingredients

Main Ingredients

- [ ] 2 lb beef chuck roast, trimmed
- [ ] 1 large yellow onion, thinly sliced
- [ ] 2 cups low-sodium beef broth
- [ ] 1/4 cup Worcestershire sauce
- [ ] 2 tbsp red wine vinegar
- [ ] 1 tsp brown sugar
- [ ] 4 sturdy sandwich rolls

Optional Garnish

- [ ] Fresh thyme leaves
- [ ] Thinly sliced provolone cheese

Instructions

1. Season the roast with salt and pepper, then sear it in a hot skillet for 2-3 minutes per side until a light crust forms.
2. Transfer the roast to the crockpot, add the sliced onion, beef broth, Worcestershire, vinegar, and brown sugar.
3. Cover and cook on low for 6-8 hours, or until the meat is fork-tender and falling apart.
4. Remove the roast, shred it with two forks, and return the meat to the pot, stirring to coat with the jus.
5. Toast the sandwich rolls lightly, layer the shredded beef on each roll, and serve with a small bowl of the hot jus for dipping.

Nutrition per serving

420 kcal	31 g	38 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a thicker jus, simmer the liquid on the stovetop for a few minutes after removing the meat.
- For extra sweetness, add a dash more brown sugar, but taste before adjusting.
- The au jus can be frozen in ice-cube trays for future quick dips.