



Slow Cooker Philly Steak Sandwich Meat

Jacob · 29/09/2024



Prep Time

4 hrs 15 mins

Difficult

Medium

Servings

4

Description

This crockpot Philly cheese steak recipe uses beef sirloin but it can be made using lowergrade roasts The meat is always tender and makes its own au jus if you like to dip as I do To serve as sandwiches put meat on a sub bun and top with sautéed onion and green pepper Top with Swiss or provolone cheese and broil until the cheese just starts to melt

Ingredients

- - ½ large onion
- sliced - 3 cloves garlic
- chopped - 1 pound beef sirloin
- cut into 2-inch strips
- or more to taste - ½ teaspoon ground cumin - ½ teaspoon ground black pepper - ½ teaspoon chili powder - ½ teaspoon onion powder - ½ teaspoon garlic powder - ¼ teaspoon paprika - ¼ teaspoon dried thyme - ¼ teaspoon dried marjoram - ¼ teaspoon dried basil - 2 tablespoons bourbon whiskey (such as Jim Beam®) - 1 teaspoon soy sauce - 1 teaspoon prepared mustard - 1 teaspoon Worcestershire sauce - ½ teaspoon hot sauce (such as Frank's Red Hot ®) - 1 (12 fluid ounce) can or bottle beer (such as Budweiser®) - 2 cubes beef bouillon

Instructions

1. Spread onion and garlic into the bottom of a slow cooker; layer beef on top. Sprinkle cumin
2. black pepper
3. chili powder
4. onion powder
5. garlic powder
6. paprika
7. thyme
8. marjoram
9. and basil over beef. Add bourbon
10. soy sauce
11. mustard
12. Worcestershire sauce
13. and hot sauce. Stir in beer and add beef bouillon cubes. Cover and cook on Low for 8 hours or High for 4 hours
14. stirring every hour or so.