

# RECIPE: French Dip with Au Jus

## *Slow cooker directions*

**Step 1:** Thaw freezer bag in fridge 12-24 hours before cooking.

**Step 2:** Dump contents of gallon freezer bag into slow cooker.

**Step 3:** Cook on low 8-10 hours.

**Step 4:** Remove beef, shred and serve on ciabatta rolls with Au Jus sauce on the side for dipping. (Au Jus sauce is the liquid beef cooked in leftover in the slow cooker after cooking.)

**Step 5:** Serve and enjoy!

## *Instant pot directions*

**Step 1:** Dump the contents of the freezer bag into the Instant Pot, add 1/2 cup water.

**Step 2:** Set to High Pressure for 60 minutes, then allow a 10-minute natural release followed by a quick release.

**Step 3:** Remove beef, shred and serve on ciabatta rolls with Au Jus sauce on the side for dipping. (Au Jus sauce is the liquid beef cooked in leftover in the slow cooker after cooking.)

**Step 4:** Serve and enjoy!

**Expiration date:** \_\_\_\_\_



# RECIPE: French Dip with Au Jus

## *Slow cooker directions*

**Step 1:** Thaw freezer bag in fridge 12-24 hours before cooking.

**Step 2:** Dump contents of gallon freezer bag into slow cooker.

**Step 3:** Cook on low 8-10 hours.

**Step 4:** Remove beef, shred and serve on ciabatta rolls with Au Jus sauce on the side for dipping. (Au Jus sauce is the liquid beef cooked in leftover in the slow cooker after cooking.)

**Step 5:** Serve and enjoy!

## *Instant pot directions*

**Step 1:** Dump the contents of the freezer bag into the Instant Pot, add 1/2 cup water.

**Step 2:** Set to High Pressure for 60 minutes, then allow a 10-minute natural release followed by a quick release.

**Step 3:** Remove beef, shred and serve on ciabatta rolls with Au Jus sauce on the side for dipping. (Au Jus sauce is the liquid beef cooked in leftover in the slow cooker after cooking.)

**Step 4:** Serve and enjoy!

**Expiration date:** \_\_\_\_\_