Slow Cooker

- Beef Stroganoff
- Shredded Turkey
- Spicy Shredded Beef Sandwiches

Beef Stroganoff

2 Lbs Stew meat cut into 1 inch cubes
1 can (~10.75 oz) condensed cream of celery soup
1 can (~10.75 oz) condensed cream of mushroom soup
1 medium onion, chopped
1 jar (6 oz) sliced mushrooms, drained
1 envelope onion soup mix
1/2 teaspoon pepper
1 cup sour cream
Cooked egg noodles

1. In slow cooker combine all ingredients except noodles and sour cream
2. cook on low for 8 hours
3. stir in sour cream
4. serve over noodles

Shredded Turkey

Ingredients:

- 1 12 oz. beer
- $^{1}/_{2}$ cup butter or margarine, melted
- 1 1 oz. packet Lipton soup mix
- 8-10 lb. turkey breast, thawed (or 2 3 lb. breast halves)

Instructions:

- Pour beer into crockpot, add butter and soup mix
- Place turkey in crockpot
- Cover and cook for 8 hours on low
- After cooked, separate from bone and shred
- Serve on rolls

Spicy Shredded Beef Sandwiches

Ingredients:

- 1 boneless beef chuck roast (4-5 lbs)
- 2 medium onions, coarsely chopped
- 1 jar (16 oz.) sliced pepperoncini, undrained
- 1 jar (8 oz.) pickled jalapeno slices, drained
- 1 bottle (12 oz.) beer
- 1 envelope onion soup mix
- 5 garlic cloves, minced
- $^{1}/_{2}$ tsp. pepper
- 12 kaiser rolls, split
- 12 slices provolone cheese

Instructions:

- Cut roast in half, place in slow cooker. Add the onions, pepperoncini, jalapenos, beer, soup mix, garlic, and pepper
- Cover and cook on low for 8-10 hours or until meat is tender
- Remove meat. Skim fat from cooking liquid. When cool enough to handle, shred meat with two forks and return to slow cooker; heat through.
- Serve meat mixture on each roll with a slice of cheese