

## New Orleans Style Roast Beef Debris Poboy in Slow Cooker

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Angus Chuck Roast (3lbs)  
Kosher Salt & Pepper (to season roast)  
Vegetable Oil  
1 Yellow Onion  
2 Tablespoons of Minced Garlic  
1 Cup Water  
1 Box Onion Soup Mix (2 packets)  
1 Tablespoon of Worcestershire Sauce  
1 Tablespoon of Pickapeppa Sauce  
2 Tablespoons of cornstarch  
½ Cup of Cold Water  
Softened Butter  
New Orleans French Bread (Reising's  
Leidenheimer is best)  
Mayonnaise  
Lettuce  
Tomatoes  
Pickles



or

Start out by heating a large pan on a med/high heat. Generously season both sides of the roast with salt and pepper. Coat bottom of pan with a small amount of vegetable oil. Sear roast for 10 minutes on each side.

Meanwhile chop your onion. Once the roast has seared for 10 minutes on each side, remove it from the pan, and put it in the slow cooker. Add your onions to the pan with a small amount of cold water to break up the drippings. Sauté for about 10 minutes, then add your garlic. Sauté for another 5 minutes.

Mix the cup of water, both packs from the box of onion soup mix, Worcestershire Sauce and Pickapeppa Sauce. Take mixture and pour in with the onions. Stir, poke holes in roast, then pour over the roast. Cover, set slow cooker for 8 hours on low, and press start.

At the 7 hour mark, slowly remove the roast, and place in a bowl. Mix the cornstarch and 1/2 cup cold water together, add to the slow cooker and stir. Tear apart the roast, and then add back to the slow cooker. Cook for one more hour.

Just before serving spread butter on your Po Boy buns, and place butter side down on a hot griddle or pan. Once achieved a golden brown color, remove, and dress how you like.