

PAM'S ROAST BBQ SANDWICH MIX



INGREDIENTS

- 2 beef roasts
- 2 - 32oz jars of Milwaukee Baby Dill Pickles
- 1 - 12oz jar of Heinz Chili Sauce
- 1 stalk celery
- 2 yellow onions, diced & cut up

DIRECTIONS

1. Brown both sides of beef roast in a frying pan.
2. Put in Nesco at 300°
3. Pour in jars of pickles (including the juice) and the chili sauce. Stir.
4. Cook for 12 hours until the pickles are soft and the beef roasts are broken.
5. Separate the meat and mash the pickles-try not to eat too many.
6. Add celery and onions.
7. Cook until onions & celery are softened.
8. Mix & serve hot!

Recipe compliments of:  Viking Village
FOODS

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