

BARBECUE BEEF CROCK POT RECIPES



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Crock Pot Beef Barbecue Recipe Genius Kitchen

In the morning, drain the liquid out of the crock pot and shred the beef. Combine the other ingredients and pour over the beef. Keep the crock pot on low heat until ready to serve.

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Hide Images. 1. Trim excess fat from beef. Cut beef into 4 pieces. 2. Mix remaining ingredients except buns; pour over beef. Cover and cook on low heat setting 7 to 8 hours or until beef is tender. 3. Remove beef to cutting board. Cut into thin slices; return to cooker.

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Slow Cooker Barbeque Recipe Allrecipes com

Step 1, Place roast into slow cooker. Sprinkle with garlic powder and onion powder, and season with salt and pepper. Pour barbeque sauce over meat. Cook on Low for 6 to 8 hours. Step 2, Remove meat from slow cooker, shred, and return to slow cooker. Cook for 1 more hour. Serve hot.

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Crock Pot Barbecue Beef Sandwiches Recipe

These easy barbecue beef sandwiches are made with a tender chuck roast slow cooked to perfection. A combination of ketchup, mustard, vinegar, and brown sugar make a fabulous homemade barbecue sauce for the beef.

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Slow Cooked Barbecued Beef Sandwiches Recipe Taste of Home

Sliced onions, dill pickles and pickled jalapenos, optional. Cut roast in half and place in a 3- or 4-qt. slow cooker. In a small bowl, combine the ketchup, brown sugar, barbecue sauce, Worcestershire sauce, mustard, liquid smoke if desired and seasonings. Pour over beef.

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Crock Pot BBQ Beef Brisket The Country Cook

Instructions. Combine the rub ingredients in a small bowl; chili powder, garlic powder, celery seed & pepper. Rub onto the meat. Make sure you rub it in good and all over the meat. Cover it in plastic wrap and pop it in the fridge overnight to really deepen the flavors.

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Slow Cooker Barbecue Beef Brisket Recipe BettyCrocker com

Beef brisket is one of our favorite meats to make in the slow cooker. This tough cut gets unbelievably tender and succulent when stewed all day in steamy heat. Add the homemade barbecue sauce that this recipe calls for, and you're in for a smoky-and-sweet treat!

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Slow Cooked Barbecue Beef Back Ribs I Heart Recipes

Slow Cooked Barbecue Beef Back Ribs Recipe Fork Tender Barbecue Beef Back Ribs Made in the Crock Pot I

know it's January, and most people are craving chicken and dumpling, or making pot pies, but lately my family and I have been on a barbecue kick.

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4 Ingredient Crock Pot Beef or Pork Barbecue Recipe

Crockpot recipes are easy and delicious options for anyone with just not enough time to cook. Just throw the ingredients in the crockpot and forget about for several hours! This recipe is extremely versatile: It's up to you! Use beef, chicken, pork, or other meat in this easy slow cooker barbecue recipe.

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Amazing Crock Pot Smoked Barbecue Beef Brisket

Amazing Crock Pot Smoked Barbecue Beef Brisket Recipe Dig into this smokey and sweet Crock Pot Smoked Barbecue Beef Brisket and savor the flavor of a smokey moist and tender beef brisket. Slow cooking a brisket in the crock pot is one of the best ways to cook a tender beef brisket.

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Slow Cooker BBQ Beef Sandwiches Recipe Chowhound

Instructions. 1 Turn your slow cooker on and set it to high while you get all the ingredients together. 2 Place the meat in the slow cooker and cook for 4 to 5 hours on high. 3 This kind of pot-roast cut is flavorful but not fall-apart tender; you'll need a chef's knife to render the meat into shards you can pile on a roll.

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