

## French dip roast

1 large onion, quartered and sliced  
1 beef bottom round roast, about 3 lb  
½ C dry white wine or water  
1 pkg (3/4 oz) au jus gravy mix  
1/8 tsp seasoned pepper

Place onion in slow cooker

Trim excess fat from roast. Cut meat in half if needed to fit in slow cooker, then place meat in cooker. In a small bowl, stir wine, au jus mix and pepper until blended. Pour over roast. Cover and cook on high 5-6 hours or on low 10-12 hours or until very tender. Remove from liquid and let stand 5 min. thinly slice across grain. Strain broth if desired. Salt to taste. Dip french rolls and fill with meat and onions.