

Crock Pot Shredded Beef Barbecue

3 Tbs light brown sugar
2 1/2 tsp paprika
2 tsp garlic powder
1 1/2 tsp kosher salt
1tsp black pepper
4 lb Graham Cattle Chuck Roast
2 Tbsp yellow mustard
2/3 cup beef broth
1 tsp liquid smoke
4 Tbsp unsalted butter, sliced
BBQ sauce of your choice

Combine brown sugar, paprika, garlic powder, onion powder, salt & pepper in bowl. Set aside.

Add Chuck Roast to slow cooker, drizzle with mustard and rub into meat. Rub meat with mix.

Pour in broth and liquid smoke being careful not to pour directly over meat so rub remains intact.

Top with butter slices.

Cover and cook on low 8-10hrs

Remove roast, shred and discard excess fat.

Drain all but a few ladles of cooking juices

Return meat to slow cooker and mix in desired amount of BBQ sauce.

Serve hot and Enjoy!