



# Pulled Beef Sandwiches

Makes: 16-20 Sandwiches



## Gather

- Baking Dish 13x9
- Little Bowls
- Cutting Board
- Chef's Knife
- Liquid Measuring Cup
- Foil
- 2 Forks
- 2 Medium Yellow Onions
- 3 pounds Beef Bottom Round Roast
- 1 Cup of Coca-Cola®
- 1 Bottle of Ketchup (20-ounce)
- 1 Tablespoon of Garlic Salt
- Sandwich Buns



## Get Ready

- Preheat the oven to 300F.**
- Measure garlic salt into a little bowl.
- Measure Coca-Cola® into liquid measuring cup.
- Slice the onions.



## Combine

- Place onions on the bottom of the pan.
- Place beef on top of onions fat side up.
- Sprinkle with garlic salt.
- Pour coke around edges of the baking dish.
- Cover beef with ketchup and spread evenly over top.



## Heat

- Bake for **4 hours**.
- Set a timer (or 2 timers).**



## Finish & Serve

- Remove and let cool in pan for **30 minutes. Leave the foil in place.**
- Shred the beef in the baking dish with two forks.
- Mix the beef together with the onions and sauce already in the dish.
- Serve the beef and buns separately or put together and serve on a platter.
- Great sides for this are coleslaw and macaroni salad. Some people like to eat the coleslaw on the sandwich!
- Be extra cautious when removing the foil and when returning the beef to the baking dish.