

Smoked Pulled Beef Sliders

Recipe by Al Gackstetter



Ingredients:

2 smoked beef chuck roasts

Croix Valley's Garlic Barbecue Booster & Croix Valley Kansas City BBQ Dry Rub (or your favorite rub)

beef stock

1 onion, diced

1 bell pepper, diced

small buns

Directions:

1. Season each roast liberally with Croix Valley's Garlic Barbecue Booster & Croix Valley Kansas City BBQ Dry Rub (or your favorite rub).
2. Heat the grill or smoker to around 225-250 degrees.
3. Once the grill/smoker reaches 225-250 degrees, place the roasts onto grill/smoker.
4. After about 45 minutes, start spritzing the roasts with beef stock.
5. After 2 hours, flip the roasts and continue cooking.

6. After 3 to 3.5 hours, take the chuck roasts out of the grill/smoker and put in a tin pan. The beef internal temperature should be around 150 degrees.
7. Add about 1 bottle of beef stock and one cut onion and/or green pepper to the tin pan.
8. Cover the tin pan with aluminum foil and place the pan onto the cooker. Keep the temperature at 225-250 degrees.
9. After another 2-3 hours on the cooker, keep an eye on the temperature of the beef. You are looking for a final temperature of about 200 degrees for the beef.
10. Once you reach that 200-205 internal temperature and the meat probe goes in like warm butter, pull the pan off the cooker.
11. Open the aluminum foil and let the steam out (be careful this will be HOT).
12. Cover the pan back up with foil once the steam is released.
13. Let the meat rest for about 45 minutes to 1 hour in the pan inside a cooler or unlit oven.
14. Once the meat has rested start pulling the beef and separate any fat that didn't render and discard.
15. After the beef is all pulled apart, take all the liquid and add to a fat separator and put the liquid back over the pulled beef and add onions/peppers.
16. Make beef sliders or sandwiches with toppings to your liking.
17. Serve & enjoy!