



French Dip

A simple slow cooker version adapted from the [Fix-It and Forget-It Cookbook](#).

3 lb. rump roast
1 beef bouillon cube
1 bay leaf
1 tsp. dried thyme
3-4 peppercorns
1 tsp. garlic powder
French Rolls

Combine all ingredients, except rolls, in slow cooker. Add water to almost cover meat. Cover, and cook on low 10-12 hours. Remove and slice the meat. Split the rolls and dip them in the pan sauce. Fill with the meat and serve, along with a bowl of the pan sauce for dipping at table, if desired.