

RECIPE



TITLE: *Coffee-Smoked BBQ Beef Sliders*

CUT: *Chuck roast*

PREP TIME: *15 min.*

COOK TIME: *4-6 hours*

SERVING SIZE: *3-5 people*

INGREDIENTS:

3 lb chuck roast

Slider buns

Salt & pepper

Quick slaw (cabbage + vinegar + pinch sugar)

1 onion, sliced

2 cups beef broth

1 cup BBQ sauce

1 tsp espresso powder

1 tsp smoked paprika

Splash apple cider vinegar

DIRECTIONS:

1. Season roast & slow cook with onion & broth until shreddable. (4-6 hours)

2. Shred beef.

3. Stir BBQ sauce with espresso, smoked paprika, and vinegar into meat.

4. Pile onto buns.

5. Top with quick slaw for crunch.
