



BBQ Beef Sandwich

Recipe and photo from Traeger.



Ingredients

4 to 6 lb chuck roast
1/4 cup Traeger Coffee rub
1 cup beef broth
6 hamburger or hoagie buns
1 white onion, sliced
Dill pickles
Traeger Sweet Heat BBQ Sauce

Directions

When ready to cook, start the Traeger grill on Smoke with the lid open until the fire is established (4 to 5 minutes). Set the temperature to 250 degrees F and preheat, lid closed, for 10 to 15 minutes.

Trim excess fat from chuck roast. Rub roast with Traeger Coffee Rub. Place roast in grill and cook for 3-1/2 hours or until roast reaches an internal temperature of 160 degrees F.

Remove roast from grill and wrap in a double layer of aluminum foil, add the beef broth and place roast back in grill. Continue to cook for 1-1/2 hours and check the temperature. The roast is done when the internal temperature reaches 204 degrees F. Check every 30 minutes if internal temperature has not been reached.

Remove roast from grill and pull or shred the meat adding the drippings back into the meat to help keep in moist. Serve pulled roast in buns topped with sliced onions, pickles and Traeger Sweet Heat BBQ Sauce. Enjoy!

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