

## **Carmac's Yummy London Broil**

2 pounds London Broil  
1 can cream of mushroom soup  
1/3 package ranch salad dressing mix (the powder)  
1/3 package Italian salad dressing mix  
1/3 package brown gravy mix  
1 can of drained small mushrooms  
½ cup water

Put the London broil in the crockpot. In a bowl, mix the last six ingredients together. Store the unused mixes in the freezer for another time. Pour the soup mixture over the roast and cook it for four hours on high or eight hours on low.

Leftover possibilities:

Shred the leftover roast before refrigerating. When ready to make sandwiches, warm the shredded meat in the microwave for 90 seconds on high. Place the warmed meat on hamburger buns and top with a slice of your favorite cheese. Wrap the sandwiches in tin foil, place on a cookie sheet and bake in the oven for 10 minutes at 400 degrees.

If you have extra time and want some extra flavor, sauté some sliced onions in margarine and then add the refrigerated beef and a processed cheese such as Velveeta. When the meat/cheese mixture is warm, place on hamburger buns and wrap the sandwiches in tin foil. Place the sandwiches on a cookie sheet and bake in the oven for 10 minutes at 400 degrees.