

Chicago Italian Beef Sandwich

Ingredients

Boneless beef chuck roast	Esposito	O66930	12 #
Italian seasoning	Culinary Secrets	345359	4 1/2 oz.
Salt	Katy's Kitchen	340620	3 oz.
Black pepper, café	Culinary Secrets	345631	3 oz.
Cayenne pepper	Culinary Secrets	345660	3 tsp.
Paprika	Culinary Secrets	345590	1 1/2 oz.
Red pepper flakes	Culinary Secrets	345645	3 tsp.
Canola oil	Promise	370647	4 1/2 oz.
Onion, yellow	Fresh	O97502	4 1/2 #
Garlic, whole clove	Markon	O97210	3 c.
Red wine	Regina	305422	1 1/2 c.
Worcestershire sauce	Lea & Perrin	304978	4 1/2 oz.
Beef base	Culinary Secrets	234091	3 c.
Bay leaves	Culinary Secrets	345115	6 ea.
Hoagie roll, 8 "	Brickfire Bakery	171315	20 ea.
Chicago Giardiniera	See Recipe	See Recipe	As needed

Preparation

1. Rub meat with dry ingredients, cover and refrigerate for 2 to 3 hours.
2. Preheat oven to 275 degrees F.
3. Add meat to a roasting pan with Canola oil. Add onions and garlic, saute for 15 minutes, deglaze with wine, and add Worcestershire sauce, beef stock and bay leaves.
4. Place roasting pan in the oven and cook for 3 hours, uncovered, or until an instant-read thermometer registers 135 degrees F. in center. Remove, let cool, then slice very thin.
5. Cool broth in roasting pan and remove the fat that rises to the top. Strain
6. Reheat the broth, and add the sliced meat. Place some meat on each toasted roll, ladle with some broth and top with Chicago Giardiniera.

Yields

20 Servings