

# Chicago Italian Beef Sandwich

Servings : 4

Amount	Measure	Ingredient - Preparation Method
4	pounds	top round with fat cap
3	tablespoons	italian seasoning
2	tablespoons	salt
2	tablespoons	fresh cracked black pepper
1	teaspoon	cayenne
1	tablespoon	paprika
1	teaspoon	red chile flakes
3	tablespoons	bacon fat
3		yellow onion - chopped
1	cup	garlic - whole cloves
1/2	cup	red wine
3	tablespoons	worcestershire sauce
1	cup	beef stock
2		bay leaf
6		sourdough baguette rolls - halved and toasted
1	cup	giardinera vinaigrette vegetables
1	cup	jarred red sweet peppers

Rub meat with dry ingredients, cover and refrigerate for 2-3 hours.

Preheat oven to 275.

Add meat to a roasting pan with bacon fat, add onions and garlic, saute for 15 minutes, deglaze with wine, and add worcestshire sauce, beef stock and bay leaves.

Place roasting pan in the oven and cook for 3 hours, uncovered, or until an instant read registers 135. Remove, let cool and slice very thin.

Cool broth in pan and remove the fat, strain.

Reheat the broth, and add the sliced meat. Place some meat on each roll, ladle with broth and top with peppers and vegies.