

# Fieri 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 | 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         | giardiniera vinaigrette vegetables - chopped  |
| 1      | cup         | jarred sweet red 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 135. Remove, let cool, and slice very thin.

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