

Chicago Italian Beef Sandwich

Makes: 5 Sandwiches

Ingredients:

Chuck Eye Roll: 1.5 pounds

Kosher Salt: Dash, to taste

Black Pepper: Dash, to taste

Burgundy Wine: ½ cup + 1 tablespoon

Water: 1 ¼ Quart

Beef Base: 1 tablespoon + ¾ teaspoon

Yellow Onions: 1 ¼ oz

Brat Bun: 5 each

Giardiniera Hot Mix: 10 oz

Instructions:

1. Season beef with salt and pepper. Place in pan.
2. Add wine to pan.
3. Cover with parchment paper and foil. Roast in 220°F roast and hold for 16 hours. Hold at 145°F.
4. Shred beef when done. Separate fat from meat, discarding the fat.
5. Make au jus by heating water, base and onions together.
6. Place meat in au jus for service. Reserve both warm.
7. Assembly per sandwich:
 - Bottom Bun
 - 4oz shredded beef
 - 1 oz giardiniera
 - Top Bun
 - Dip in au jus