



There is a lot of feedback sent to me about how an Italian Beef Sandwich in no way should ever have cheese on it. I grew up with cheese on my Italian Beef Sandwiches and have many encounters with people that also grew up with cheese on their beef sandwiches (mostly that grew up on the South or West Sides). My take on this is that you do whatever the f\*@! you love. Most days I prefer cheese.

A You'll need a drip pan (can be a disposable aluminum pan) and a wire rack (alternatively you can use a clean second oven rack instead) to place on top of the drip pan and strong enough to hold the weight of the roast.

3 lb or larger top round, bottom round, or eye of round roast Chicago Johnny's Sweet Pepper & Egg Sandwich Seasoning Chicago Johnny's Italian Beef Gravy Seasoning

1 Quart (4 cups) beef stock High gluten French rolls

\*Optional Chicago Johnny's Hot or Mild Giardiniera

\*Optional green bell peppers

\*Optional provolone or mozzarella cheese

The 'Sangwich': Pile up your cooked through slices of Italian Beef on a high gluten French roll what will hold up to getting sloppy wet and holding the weight of a hearty sandwich. For maximum flavor and enjoyment, take some tongs and hold the whole sandwich with your tongs and dip the whole thing down into the gravy and pull it out before it falls apart (often called soaked, baptized, or wet). OR take your beef sandwich with tongs and dip only the ends or the bottom half of the sandwich (often called dipped, juicy). OR you can eat your sandwich without getting extra gravy on the bread (often called dry).

\*Optionally top your sandwich with provolone or mozzarella cheese (send your hate mail to BroadShoulderAHoleOpinions@AuthenticChicago.Net) and Chicago Johnny's Hot or Mild Giardiniera or some sweet peppers made with Chicago Johnny's Sweet Pepper & Egg Sandwich Seasoning. You should get about 3 to 4 5-6" sandwiches per pound of finished roast. You will about 25-30% of weight of your raw roast as it cooks down so keep those things in mind as you plan out your roast sizes. Also, if you choose to freeze extra, freeze the gravy and the sliced meat separately. To cook from frozen, COMPLETELY thaw sliced beef so you can still cook slices in your gravy individually and not in a clump.



Italian beef is roasted, chilled, and reheated in gravy, so don't get too tender or expensive of a roast. Traditionally top or bottom round is used. I usually get whatever is on sale, sometimes I'll even get an eye of round if it's on sale, but this is a very lean roast so you will lose the flavor that come with the fat caps on top and bottom round roasts.

For The Rodst: Prep your roast by removing any silver skins, loose fat, and trimming fat that is excessively thick down to about 1/4" thickness. Leave out the roast to come up to room temperature before placing in the oven (about 40 minutes depending on size). Coat roast liberally with Chicago Johnny's Sweet Pepper & Egg Seasoning. While your roast is sitting, put about a quart (4 cups) of beef stock into your drip pan (wider than the roast) with about 2 tablespoons of our Chicago Johnny's Italian Beef Gravy Seasoning and mix together. This will

An absolute Chicago classic, most likely developed in the 1920's as a way to make a beef roast serve more people by slicing it up and serving it on rolls. It's since become an institution as well loved as the Chicago hot dog or tavern style pizza. Probably even more so.



reduce in the oven, but will also catch the fat, seasoning, and drippings that come off the roast. We will use this when we reheat the beef for our sandwiches referred to as the "Gravy." Start your oven and set to 500 degrees farhenheit.

The Setup & The Cook: Place your drip pan on the bottom rack of the oven (proferably about 1/3 up so the roast will sit in the center of the oven). Then, rest your rack on top of the drip pan and your roast on top of the rack. You want a drip pan wider than the roast so that all the roast drippings fall into the pan, not onto the bottom of your oven. Leave the roast in for 15 minutes at 500 degrees, then drop the temperature down to 225 degrees (for about 20-30 minutes per pound) without opening your oven door. Time is not going to be the best reference for when your roast is optimal, a good thermometer reading 130 degrees in the center of the roast is going to be your best reference for a finished roast. When your roast hits 130 degrees in the center, turn off the oven and leave the roast in for one hour. Then remove the roast and the drippings (now referred to as "Gravy") and chill each individually overnight.

The Slice & Gravy: Slice your FULLY CHILLED roast as thin as possible. Even a cheap electric slicer will work better than doing this by hand, but you can test your skill if you wish and cut by hand. Ideally you'd like to be able to see light through the slices. While slicing, put your gravy into a sauce pan big enough to dip a full sandwich into. Add 1-2 teaspoons of our Chicago Johnny's Italian Beef Gravy Seasoning per remaining cup of gravy, and then heat up the gravy to a high simmer. Once at a high simmer, turn the heat almost as low as possible to the lowest simmer, even lower than a simmer if you can. Lower your slices into the gravy and cook until heated through and no pink remains, but try to pull it out before it curls up from being overcooked. The more that your beef curls, the tougher it is going to get.