AMERICAN (CHICAGO)

Chicago Italian Beef Sandwiches

COMPLEXITY	SERVES	PREP	COOK	TECHNIQUE	CUT
Involved	**8**	**20 min + 2 hr chilling**	**1 hr 45 min**	**Roast**	**Outside round**

Ingredients

- 1.8 kg (4 lb) outside round roast
- 1 tbsp salt
- 2 tsp black pepper
- 1 tbsp dried oregano
- 2 tsp dried basil
- 2 tsp garlic powder
- 1 tsp onion powder
- 1 tbsp vegetable oil

JUS

- 1 litre (4 cups) beef stock

JUS (CONT.)

- 250 ml (1 cup) water
- 1 tsp red pepper flakes
- 1 bay leaf

TO SERVE

- 8 Italian rolls or crusty hoagie rolls
- 250 g (9 oz) jarred giardiniera (hot or mild; or chopped jarred pepperoncini and pickled cauliflower)
- 2 green bell peppers, sliced and sautéed (optional)

Steps

1. Heat the oven to 150°C (300°F). Mix the salt, pepper, half the oregano, the basil, garlic powder and onion powder. Rub the oil and spice mix over the roast.
2. Set the roast on a rack in a roasting pan. Pour 500 ml (2 cups) of the stock and the water into the pan so the meat does not dry out.
3. Roast uncovered for 1 hour 15 minutes to 1½ hours, until a probe in the centre reads 57-60°C (135-140°F) and the surface is browned.
4. Move the roast to a board and rest for 20 minutes. For truly thin slices, chill it in the fridge for 2 hours or overnight.
5. Meanwhile, pour the pan juices into a saucepan with the remaining stock, remaining oregano, pepper flakes and bay leaf. Simmer over medium heat for 15 minutes, skimming fat, until well flavoured.
6. Slice the beef paper-thin against the grain with a very sharp knife.
7. Drop the slices into the hot jus over low heat and warm for 2 minutes only, until just hot and still pink. Longer will toughen the lean beef.
8. Pile the beef into the rolls with a ladle of jus. Top with giardiniera or peppers. For the Chicago "dipped" style, briefly dunk the whole sandwich in the jus.

Notes

- **Styles:** order it "dry" (drained), "wet" (extra jus) or "dipped" (dunked), "hot" with giardiniera or "sweet" with peppers.

- **Make ahead:** slice the cold roast and keep it separate from the jus for up to 4 days, or freeze for 3 months. Warm in the jus until steaming hot.
- **Well-done option:** if you prefer it cooked through, roast to 70°C (160°F) and slice thin.
- **Chef's touch:** salt the roast a few hours ahead, or the night before; it seasons the meat deeply and helps it brown.
- **Pair with:** crinkle-cut fries and a tangy coleslaw to balance the rich jus.
- **Twist:** for a "cheesy beef", melt a slice of provolone over the meat in a hot oven for 2 minutes.