

# Here's the Beef

## SANDWICHES

### Ingredients:

One 4-pound Show Me Beef chuck roast

Salt and black pepper

3 tablespoons butter

2 tablespoons canola oil

2 cups beef broth

2 tablespoons minced fresh rosemary

One 16oz jar pepperoncini, juice and all

2 yellow onions, sliced

10 to 12 toasted, buttered deli rolls

Sprinkle the chuck roast with salt and pepper. Melt 2 tablespoons of the butter and the canola oil in a heavy pot over high heat. Sear both sides of the chuck roast until very browned, about 5 minutes in all. Pour in the beef broth and 1 cup water. Add the rosemary, and then pour in the pepperoncini with their juice. Now cover the pot and simmer until the meat is tender and falling apart, 4 to 5 hours.

Meanwhile, heat a skillet over medium heat and add the remaining 1 tablespoon butter. Add the onions and sauté until light golden brown. Set aside.

Remove the roast from the pot and shred the meat completely using two forks. Return the meat to the cooking liquid and keep warm.

To serve, slice wedges out of the tops of the deli rolls. Heap a generous portion of meat, and then spoon some of the cooking liquid over the meat. Top with a few peppers from the pot and plenty of caramelized onions. Top the sandwiches with the wedges of roll and serve.

For a variation, lay thinly sliced cheese on top of the meat before adding the peppers and onions, or dress up with tomatoes and/or bell peppers. Serve with dishes of the cooking liquid on the side for dipping if desired. 10-12 servings.

Recipe from Ree Drummond



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