

Piccante Italian Beef – Chicago Style – All Our Way

Yield: 4 min
Total Time: 1090 min

Recipe from: <https://www.recipeschoose.com/recipes/chicago-italian-beef-recipe-with-worcestershire>

Ingredients:

- 3 pounds sirloin boneless beef roast, or round, with most of the fat trimmed off
- extra virgin olive oil for rubbing the outside of the meat
- 1 tablespoon ground pepper coarse
- 1 tablespoon garlic finely chopped fresh ,+ 2-3 cloves slivered for inserting inside of roast
- 1/2 teaspoon smoked paprika
- 1/2 teaspoon kosher salt
- 1 teaspoon onion powder
- 1 teaspoon dried oregano
- 1 teaspoon dried basil
- 1/2 teaspoon crushed red pepper
- 6 cups hot water
- 4 cubes beef bouillon
- 1/2 onion thinly sliced
- 4 tablespoons butter
- 10 Italian rolls hard crusted
- roast cut into thin slices
- giardiniera as much as you'd like
- shredded mozzarella cheese or provolone ,for topping

Nutrition:

1. Calories: 1530 calories
2. Carbohydrate: 73 grams
3. Cholesterol: 280 milligrams
4. Fat: 104 grams
5. Fiber: 5 grams
6. Protein: 71 grams
7. SaturatedFat: 43 grams

8. Sodium: 1410 milligrams
 9. Sugar: 2 grams
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