



## Italian Beef Chicago Style

Beef chuck, round, or arm roast  
4-5 cloves of garlic  
1 onion  
1 bell pepper  
Beef stock )  
1 tablespoon Penzeys Beef Soup base  
Red Pepper flakes  
Italian Seasoning

Heat a dutch oven style pot on a medium high burner. Season the beef with salt and pepper. When the pot is hot add bit of canola oil and brown the beef on all sides.

While the beef is browning, chop the onion and bell pepper into large chunks. Peel the garlic but don't chop just remove the germ. Add all of this to the pot once the beef is browned. Cover the beef with the beef stock, add the soup base and stir to dissolve. Toss in the red pepper flakes and bring this to a boil. Turn the heat down to simmer, cover, and let it simmer for 2-3 hours.

When its done remove the pot from the heat. Using tongs break the beef up into shreds and chunks. Add Italian Seasoning to taste. To serve it you must spoon some of the stock onto the bread, we soak the inside of both the top and the bottom pieces. Add the beef, then the pepperocinis. Dig in and enjoy.