

Italian Style Sliced Roast Beef

By: Larry Huber

This recipe can be used with different cuts of meat. I prefer using a Sirloin Tip Roast, but have used various cuts of beef chuck and venison in the past.

Start with a lean roast and remove as much excess fat and silver skin as possible before proceeding.



Place several cloves of finely diced garlic in some Olive Oil. Allow this to set for a while so that the garlic flavor permeates the oil.

Pour the oil and garlic pieces over the roast making sure that the entire surface is well oiled.

Mix equal quantities of Italian Seasoning and Oregano Leaves in a large bowl. Dredge the oiled roast through the dry spice mix to completely cover the roast.



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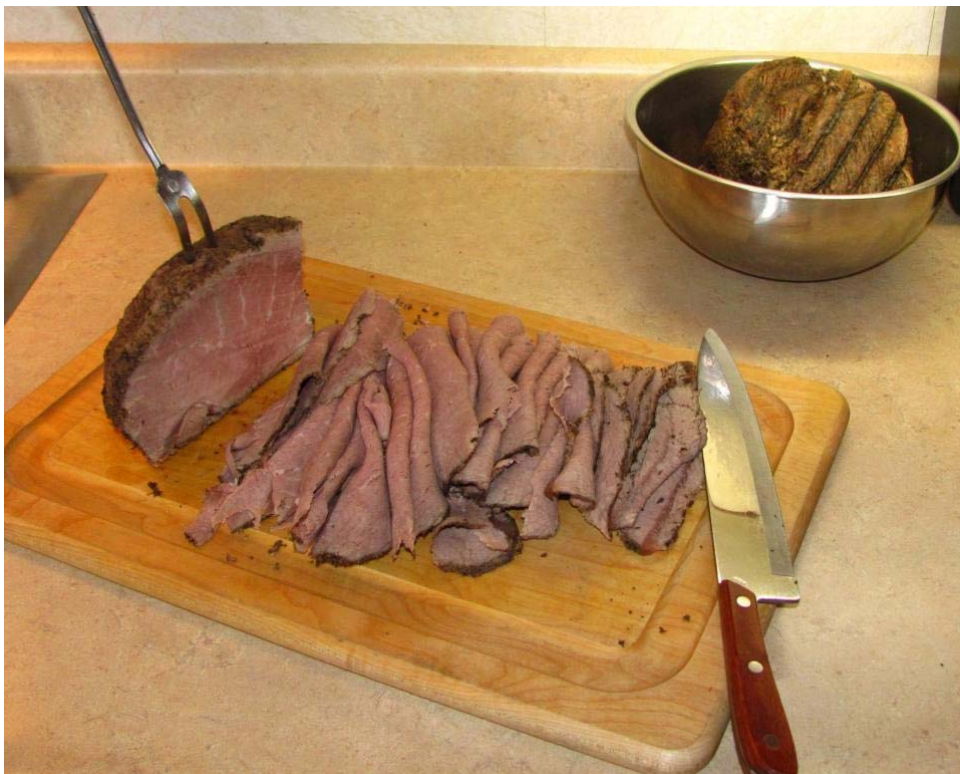
Place the coated roasts on a rack in a roasting pan making sure there is adequate room for Au Jus below.



I use Johnny's French Dip Au Jus Sauce which is a concentrate. Almost any brand of this type could be used. One 8 oz. bottle makes 3 cups of liquid. For an entire Sirloin Tip (approx 10 lbs.) two bottles of Johnny's was used.

Place the covered roasting pan in a 250-300° oven and roast until done to about 155° internal temperature.

Allow the roasts to cool fully. Remove all dried outer spices and wash with cool water before slicing.



Slice meat thinly and place in Au Jus. This can be frozen for later use or placed in a slow cooker to warm for serving. Serve on Italian Bread. Salt to taste and add green peppers and/or onions whatever is your preference.