Hot and Spicy Italian Drip Beef

Description

This is a yummy play on the old drip beef recipe my friend shared with me years ago, and I made it last week as I was using up some pantry items as part of my pantry purging process.

Ingredients

- 1 tbsp ollive oil
- 1 chuck roasts
- 16 oz beef broth
- 14 oz crushed tomatoes
- 8 oz Pepperoncinis, With Juice
- 8 oz Hot Cherry Peppers, Drained or a milder pepper

Instructions

Preheat oven to 300 degrees.

Heat the olive oil in a heavy, large dutch oven over high heat.

Salt and pepper the chuck roast on both sides, then sear roast until deep golden brown on both sides, about 1 1/2 minutes per side.

Remove roast from pot and set aside on a plate.

Reduce heat to medium.

Pour in beef stock, whisking to scrape the bottom of the pan.

Pour in crushed tomatoes, pepperoncinis (with the juice), and the drained hot cherry peppers.

(NOTE: You can use whatever jarred peppers you like!) Stir to combine, then add the roasts back to the pot.
Place the lid on the pot and place the pot in the oven.



Summary

Yield: 8
Source: Pioneer Woman
Prep Time: 4 hours
Category: Meats
Cuisine: American

Hot and Spicy Italian Drip Beef

Cook for 4 hours, or until meat is fork tender.

If it's not, return the pot to the oven for another 30 to 45 minutes, or until it's falling apart.

If you have time, allow the pot to cool slightly, then place it in the fridge for several hours to allow fat to harden at the surface. Use a spoon to scoop out the hardened fat (some fat is okay!) then heat it up again on the stovetop.

When the meat is heated again, remove the roasts to a cutting board.

Use two forks to shred it into big chunks, then return the meat to the cooking liquid.

Serve on toasted deli rolls with cheese melted on top (with extra peppers over the cheese!) You can also serve it with mashed potatoes or noodles.
***The liquid is quite spicy, but if you use a slotted spoon it will keep it pretty mild.

Notes

* You can easily double this recipe so you could freeze some for later.
* You can change up the peppers however you like. I just used what I had in my pantry.
* You can use different roasts to your heart's content.
* You can serve this meat on sandwiches or with noodles or mashed potatoes.
* You can also serve it on tacos, nachos, and tostadas.
* This was very, very yummy.
* I love bullet points.