

Italian Beef Sandwiches

Ingredients:

- 2 lbs beef brisket
- 1 tbsp olive oil-packed 1 can beef broth
- 2 cloves minced garlic
- 1 tsp dried oregano leaves
- 1 tsp dried basil leaves
- ½ tsp salt
- ¼ tsp pepper
- ¼ tsp red pepper
- 2 green bell peppers
- 1 roll french bread

Directions:

1. Trim fat from meat, brown in a frying pan with oil.
2. While meat browns, put all ingredients (except bread and bell peppers) into the crock pot.
3. Add the meat.
4. Cook for 6-8 hours.
5. 15 minutes before you sit down to eat, remove seeds and cores from peppers, slice thinly. Add to the crock pot.
6. Set the oven to broil on high.
7. Slice french bread into desired sandwich size pieces, top each half (on the bread side) with swiss cheese, arrange on a cookie sheet.
8. Toast bread in the oven for 5-8 minutes, or until bread is golden and cheese is melted.
9. Assemble sandwiches, eat.

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