

Cedar River Farms® Hand-Cut Roast Beef Sandwich with Crispy Shallots, Pica-Pica Sauce and Tuscan Fries

Ingredients:

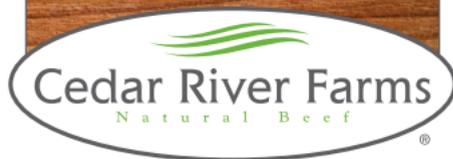
- 1 5-7 lb. Cedar River Farms inside round roast
- Kosher salt and fresh milled black pepper
- ¼ lb. sliced provolone cheese
- 6 shallots
- ¼ cup all-purpose flour
- 1 quart canola oil
- 4 Ciabatta rolls

Pica-Pica Sauce:

- 1 8 oz. jar oil-packed sun-dried tomatoes
- 2 tbsp. minced hot pickled cherry peppers
- ¼ tsp. dried oregano or Italian herb seasoning mix
- 1 clove garlic finely minced

Tuscan Fries:

- 4 baking potatoes, washed and cut lengthwise into wedges, approximately 6-8 per potato
- 1 tbsp. olive oil
- ¼ cup parmesan cheese
- ½ tsp. dried Italian



Directions:

Preheat oven to 350 degrees F. Season roast generously with kosher salt and black pepper. Place on rack in roasting pan, and roast in preheated oven for approximately 2 hours until a thermometer reads an internal temperature of 125 degrees F. Remove roast from oven to cool, loosely tented with foil.

Slice peeled shallots into 1/8" thick rings. Toss with flour, and fry in canola oil until crispy. Drain and season with salt and pepper.

Drain the sun-dried tomatoes, reserving the oil on the side. Coarsely chop the tomatoes, and combine with the remaining ingredients for the Pica Pica Sauce. Add back in just enough of the reserved oil to make a spreadable condiment.

In a mixing bowl, combine potato wedges, oil, herbs, salt and pepper to taste. Toss to coat. Brown wedges lightly in a non-stick pan over medium heat, and finish by baking in a 400 degree F oven until tender. Sprinkle with grated parmesan cheese, and serve.

Slice the cooled roast into thin slices across the grain of the meat allowing about 3-4 oz. per sandwich. Build the sandwiches on Ciabatta rolls by spreading a tbsp. of Pica Pica Sauce on top and bottom of sliced roll. Continue assembly with a slice or two of provolone cheese, the sliced beef and a tbsp. of crispy shallots. Serve sandwiches with Tuscan fries on the side. Serves four with plenty of meat left over for more sandwiches.



CedarRiverFarms.com