

Matthews

WINERY + FARM

Chicago Style Italian Beef Sliders with Giardiniera Aioli

SERVES: Six

PAIRS WITH: 2018 Matthews Reserve Claret

INGREDIENTS

- 1 boneless chuck roast (2½ to 3 lbs)
 - 3 Tbl. vegetable oil
 - 1 medium yellow onion, chopped
 - 1½ Tbl. Italian seasoning
 - 1 teaspoon crushed red chili pepper
 - 8 cloves garlic, chopped
 - ¾ cup Matthews Claret
 - 3½ cups low sodium beef stock (preferably homemade)
 - 1 each yellow, orange and red bell peppers, cut into ¼ inch strips
 - 1 Tbl. granulated garlic
 - 1 Tbl. olive oil
 - 1 cup mayonnaise
 - ¼ cup prepared Giardiniera
 - 4 French rolls cut into 3 even pieces
 - Kosher salt and fresh ground black pepper
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METHOD

Preheat the oven to 300 degrees and position the rack in the middle of the oven.

Season the beef liberally with the salt and pepper on all sides. Place a Dutch oven or heavy bottomed pot on a medium high burner. Add the vegetable oil and heat until the oil just begins to smoke. Carefully add the beef to the pot and brown well on all sides. Once browned, remove the beef and reserve on a plate.

Add the onions and a pinch of salt and cook until caramelized, stirring occasionally. This should take about 8 to 10 minutes. Once caramelized, add the garlic and Italian seasoning, stir and let cook for one minute. Deglaze the pot with Matthews Claret scraping the bottom of the pot to loosen the brown bits. Let simmer for 4 to 5 minutes. Add the stock and bring to a boil, then reduce to a simmer.

Add the beef back to the pot and cover. Place in the oven and allow to cook for 3½ hours, turning once after the first 90 minutes. Remove the lid and cook uncovered for the last 30 minutes.

Mix the peppers with the granulated garlic, salt, pepper and olive oil and spread out on a sheet pan. Place in the oven on the bottom rack and roast for 1 hour or until softened. Remove from the oven and reserve.

When the beef is tender, remove and let rest on a cutting board and cover with foil. Pass the cooking liquid through a strainer into a sauce pot. Bring the cooking liquid to a boil, lower the heat to a simmer and let reduce for 2 to 3 minutes. When the beef is cool enough to handle, shred into small chunks. Add the beef to the sauce pot and allow to warm in the cooking liquid (jus).

Combine the mayo with the Giardiniera.

Toast the French rolls, spread the mayo on both sides, add the beef and a few of the sweet peppers and quickly dunk the slider into the jus. Allow the jus to soak in and serve.

Bon Appetit

Chef Matthew Lederman