

Tried and True
Recipes from the Fine Folks at:
Smoking Meat Forums

<http://www.smokingmeatforums.com/>

<http://www.deejayssmokepit.net/>



gypc – Brian - InDiana
Regular Know-it-All
OTBS Member

Gypc's Italian Sandwiches



I love to smoke for these sandwiches. I took a big rump roast the night before.....showered it with Soy and Worcestershire sauce, thyme, oregano, garlic powder, ground pepper & lemons.

<http://www.deejayssmokepit.net/>



Wrapped it in foil all night. Then the next morning smoked it with cherry on 225 for about 8 or 9 hrs.

Then let it cool down so I could slice it paper thin. Right before I took'em off, I made some nice beef sauce.....using a pack of Au Jus, beef bouillon and pepper.



While it was cooling, my wife fried onions and green peppers in butter, salt, pepper, thyme and oregano.

<http://www.deejayssmokepit.net/>



After I sliced it, she took italian bread.....sliced in halves.....placed them on a cookie sheetput the sliced beef on first.....2nd, the onions and green peppers.....then a mound of sliced moz cheese.....then broiled them open till the cheese melted and the bread crusted.



Ok put'em together, get some peperoncinis, chips and dip those beauties in the awesome beef sauce.

<http://www.deejayssmokepit.net/>