



Italian Beef "Sandwich" Pizza

Inspired by Chicago Italian Neighborhood Street Festivals

- 1 Tablespoon olive oil
- 1 cup chopped Anaheim chile peppers
- 1/2 teaspoon dried oregano
- 1/4 teaspoon onion powder
- 1/4 teaspoon garlic powder
- 1 teaspoon Worcestershire sauce
- 1/4 cup prepared beef au jus warmed
- 1 (27 oz.) 12-inch frozen firm crust cheese classic pizza
- 3 ounces cooked roast beef, torn or shredded

Crunchy Topping

- 1/4 cup coarse crushed garlic butter croutons
- 2 Tablespoons grated Parmesan cheese
- 1 ounce fine chopped or grated Monterey Jack pepper cheese

Garnish

1/2 to 3/4 cup oil marinated spicy or mild Giardiniera, drained
small or chopped fresh oregano leaves as desired

Preheat oven to 450 degrees F. Have insulated cookie sheet available to remove baked pizza from oven.

Place oil in 10 inch skillet, sauté chopped peppers. In a small bowl, stir oregano, onion powder, garlic powder, and Worcestershire sauce into au jus. Add 2 Tablespoons au jus to peppers; cook until hot; set remaining au jus aside.

Over the top of the frozen pizza, place shredded roast beef evenly; lightly spoon pepper mixture over beef. Drizzle reserved au jus over pizza.

In small bowl, combine crushed croutons, grated Parmesan cheese, and fine chopped Monterey Jack cheese; Sprinkle over pizza.

Place pizza on oven rack in preheated 450 degree F oven for 15 minutes or until golden brown and bubbly.

Top baked pizza with spoonfuls of Giardiniera and sprinkle with fresh oregano leaves as desired. Cut into about 6 to 8 slices with kitchen scissors. Serve hot. Yield: serves 4

Cook's Note: Heat cooked leftover beef slices and au jus sauce or prepared 1 (15 oz.) package Slow Simmered Beef Roast with au jus sauce according to package directions.

About the Recipe: Don't you just love those Italian beef sandwiches served at neighborhood parties and restaurants? Enjoy this recipe using your leftover tender beef and juices to make this easy pizza. It's ready in 30 minutes since it starts with a frozen Chicago cheese pizza as a base. Be generous with the Giardiniera. Double Yum!