

Betty's BIG Italian Beef Sandwich Recipe



Uploaded on 5 Mar 2009

In this video, Betty makes her super huge Italian beef sandwich. It is one large entree that will serve several people. It contains Italian herbs, roast beef slices, chopped onion and provolone cheese--excellent when placed in the oven until cheese becomes brown and bubbly!

Ingredients:

- 1 loaf Italian bread (fresh-baked from the deli)
- cooking oil spray (I use Canola spray.)
- 1 stick of margarine (divided)
- 1 teaspoon oregano
- 1 teaspoon sweet basil
- 2 teaspoons Italian herb seasoning
- 2 medium-sized onions, chopped fairly finely
- 1 pound roast beef, shaved (from the deli)
- 8 slices provolone cheese (about 6 to 8 oz.)

Melt 1/2 stick margarine in a small skillet. Add 1 teaspoon oregano, 1 teaspoon sweet basil, and 2 teaspoons Italian herbs. Let cook for 5 minutes, and then move it to a warmer burner for about 15 additional minutes. Chop the 2 onions with an electric kitchen blender (or by hand). In a second skillet, add another 1/2 stick of margarine. Melt the margarine and add the 2 cups chopped onions. Saute the onions until they turn translucent. Now, remove the Italian bread from its bag, and slice it into two halves lengthwise. (I use an electric knife to do this.) Place the uncut side of each half of bread on a baking pan that has been sprayed with cooking oil. Spoon the herb mixture evenly on the two upper (cut) halves of the Italian bread. Next, spread the cooked chopped onions evenly over the two halves of herb-seasoned Italian bread. Now, separate the 1 pound of shaved roast beef and spread it evenly over the two halves of onion-topped bread. Finally, place 4 slices of provolone cheese on each of the two bread halves, overlapping as needed. Cover the prepared sandwich halves loosely with aluminum foil. Place in an oven that has been preheated to 375 degrees. Cook for 25 minutes. Remove the foil, turn the heat up to 400 degrees, and reset your oven from "bake" to "broil" in order to brown off the top of the two sandwich halves. Brown the sandwich halves for about 10 minutes, or until the cheese looks brown and bubbly. Remove from the oven and place on protective pads on your kitchen counter. If you want to serve this as an open-face sandwich, just use a knife and cut diagonal pieces, using a meat fork to hold the sandwich steady. Place each piece on a serving platter or on individual dinner plates. If you would like to serve the sandwich as a complete, intact sandwich, place the top half over the bottom half, and cut into diagonal slices. Make them fairly thin, because this sandwich is quite hearty and filling! Place the diagonal slices on a serving platter or on individual dinner plates. Either way, serve piping hot! You will enjoy this for lunch, but it is also appropriate for dinner and for entertaining. it's a great, flavorful MONSTER sandwich!!! Buon appetito!