**Chicago Giardiniera Loaded Fries**



**Description:** Tender, shredded beef in au jus on top of crispy waffle fries with melted provolone cheese and pickled spicy vegetables.

**Servings:** 12

**Preparation Time:** 30 minutes

**Cooking Time:** 240 minutes

**Total Time:** 270 minutes

**Potato Type:** Frozen Waffle Fries

**Course:** Entrée, Shareable Appetizer

**Ingredients**

*For the Shredded Beef:*

* 3.5 lbs. (1.59kg) Beef Chuck Roast or Top Sirloin
* 3 tablespoons (20g) Kosher Salt (Sea Salt can also be subbed)
* 2 tablespoons (7g) Freshly Ground Black Pepper
* 2 tablespoons (30ml) Olive Oil
* ¾ cup (120g) Yellow Onion, sliced
* 1 tablespoon (3g) Italian Seasoning
* 2 teaspoons (1g) Crushed Red Pepper Flakes
* 6 each (30g) Garlic Cloves, chopped
* ½ cup (120ml) Dry Red Wine (Cabernet Sauvignon, Pinot Noir, Merlot, etc.)
* 3 cups (720ml) Beef Stock
* 2 each (2g) Fresh Thyme Sprigs

*For the Waffle Fries:*

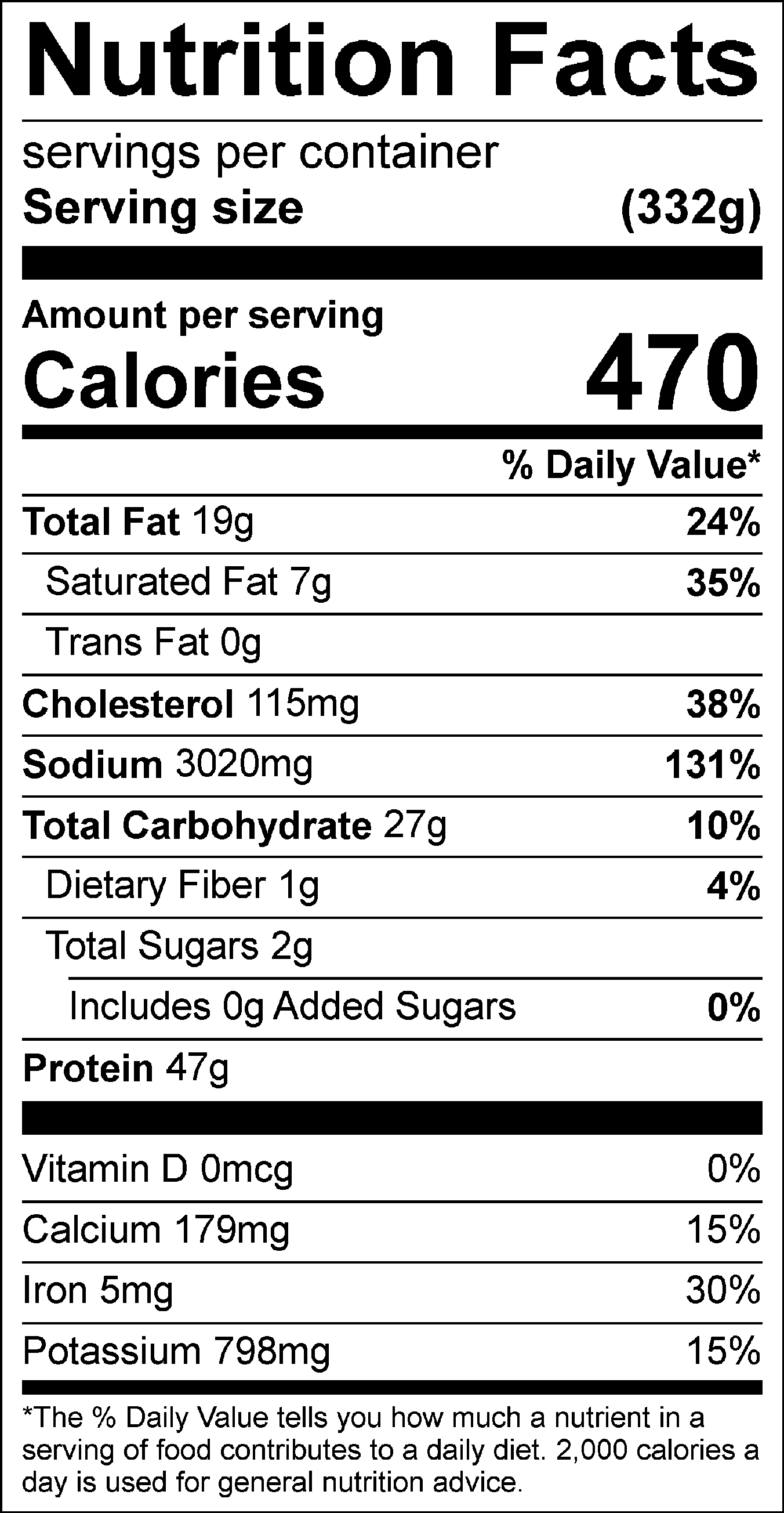
* 2.2 lbs. (1kg) Frozen Waffle Fries
* As Needed Vegetable Oil for Frying
* 2 teaspoons (8g) Sea Salt
* 2 teaspoons (8g) Freshly Ground Black Pepper

*To Plate:*

* 8 ounces (226g) Sliced Provolone
* 4 ounces (113g) Giardiniera Vegetables (Prepared)

**Preparation**

1. To prepare the beef, preheat the oven to 300 °F (149 °C).
2. Liberally sprinkle the chuck roast or top sirloin with salt and pepper.
3. Heat the vegetable oil in an enamel Dutch oven or large heavy bottomed pot/roasting pan.
4. Brown the roast on all sides until all the sides are caramelized.
5. Remove the roast and in the rendered fat sauté the onions, stirring occasionally until the onions are brown, this should take 8-10 minutes.
6. Add the Italian seasoning and the crushed red pepper flakes, sauté this mixture for 2-3 more minutes. Add the garlic, and cook for 30 seconds.
7. Deglaze with the red wine and allow the wine to reduce by half. Add the beef stock and thyme, then bring the liquid to a simmer. Adjust the seasoning if desired.
8. Place the roast back in the pot and place in the oven. Cook the roast for 3-1/2 to 4 hours or until very tender. Allow the meat to rest for 20-30 minutes before shredding with two forks. Toss the meat in the reserved liquid in the pan and hold warm until ready to use.
9. To fry the fries, preheat a fryer filled with vegetable oil to 375 °F (190 °C) drop the fires into the oil and allow them to cook for 4-6 minutes or until they are golden and crispy. Drain the fries and transfer to a large bowl.
10. Season the fries with salt and pepper and toss to coat. Arrange the fries on a serving platter.
11. Top the fries with the shredded beef, ensuring you get some of the broth with the beef. Top the beef with provolone and place under the broiler for 1-2 minutes or until the cheese is melted and bubbling. Remove from the oven and top with the Giardiniera vegetables. Serve immediately. Enjoy!



Vitamin C: 6.53mg