

Smoked Brisket “Philly” Sandwich

INGREDIENTS

1 lb. Leftover Smoked Beef Brisket	1/4 C. Extra Virgin Olive Oil
2 Medium Onions	2 Bell Peppers (Red or Yellow preferred)
2 Tbsp. Southern Delight Basil & Oregano Italian Seasoning Blend (No Salt Added)	
1/4-1/2 C. Water	8 Slices American Cheese
Prepared Horseradish	4 Hoagie Rolls
Extra Virgin Olive Oil for Hoagie Rolls	

DIRECTIONS

Preheat large skillet or wok with 1/4 Extra Virgin Olive Oil. Wash and slice Bell Peppers. Cut Onions in half vertically, then thinly slice each half. Sauté Onions and Peppers in Olive Oil, adding 2 Tbsp. Southern Delight Basil & Oregano Italian Seasoning Blend. Cut sliced Smoked Brisket into thin strips and add to the Onions & Peppers. Add 1/4 to 1/2 C. Water, if needed to maintain moisture. Slice Hoagie Buns completely through and brush Hoagie Rolls with Extra Virgin Olive Oil and toast in skillet or on griddle. When Buns are toasted and Onions are translucent assemble sandwiches. Place Bun bottom on plate and fill with meat/onion/pepper mixture. Add Prepared Horseradish and top with 2 slices of American Cheese. Cover with hot top roll, slice and serve. The cheese will melt from the hot roll. Serves 4. Enjoy!

No Salt Added...***Just Great Taste!***[™]

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