

# Tim Farmer's Country Kitchen

## HOAGIES

*Eye of Round Roast*  
*Olive Oil*  
*Salt*  
*Pepper*  
*Garlic Powder*  
*1/4 stick of butter*  
*Onion cut into strips*  
*Green Pepper cut into strips*  
*Mushrooms, sliced*  
*1/2 cup beef broth*  
*1 cup Elk Creek Vineyard's Cabernet Sauvignon*  
*2 tablespoons red currant jelly*  
*Onion Powder*  
*Beef Granules*  
*Cornstarch and Water mixture (to thicken)*  
*Swiss cheese*



Rub olive oil on all sides of roast and coat with salt, pepper and garlic powder. Grill at 300 degrees until internal temperature of meat is 125 degrees (or desired doneness). Remove from grill and cover with aluminum foil. Set aside.

Melt butter in pan and sauté vegetables until soft. Season and set aside. Add beef broth, wine, red currant jelly, onion powder and beef granules to pan and reduce. Once reduce, add cornstarch mixture to thicken. Return veggies to pan and stir.

Toast buns with butter, shave beef into thin slices and top with Swiss cheese. (Spread horseradish if desired on buns). Top with veggies and enjoy.

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