

Root Beer BBQ Beef Sammie

Servings: 25 sandwiches

INGREDIENTS

Sauce:

- 4 c Chef's Line[®] Craft Root Beer
- 4 c ketchup
- 8 oz lemon juice
- 8 oz orange juice
- 6 oz Worcestershire sauce
- 3 oz dark brown sugar
- 2 oz mild-flavored (light) molasses
- 4 t liquid smoke
- 2 t grated lemon peel
- ½ t ground ginger
- 2 t garlic powder
- 2 t onion powder

Sandwiches:

- 25 mini hoagie rolls
(Suggested 3 oz meat per sandwich)
- 4.5 lb braised short ribs

PREPARATION

Sauce:

1. Combine all ingredients in heavy saucepan and bring to boil over medium heat, stirring occasionally.



2. Reduce heat to medium-low and simmer until reduced to 6 cups, about 20 minutes. Season sauce to taste with salt and pepper. Can be made 2 weeks ahead; keep refrigerated.

Sandwiches:

1. Toss shredded beef with hot sauce and top sandwiches.

