

Great Italian Beef



Bake a beef roast rare. Cool, then slice beef roast thin. Next, prepare marinade with the following:

4 Bouillon cubes

4 cups water

2 tablespoons worcestershire sauce

1 teaspoon margarine

1 garlic clove

1 teaspoon oregano

teaspoon thyme

few drops of tabasco sauce

salt & pepper

Let beef sit over night in the marinade in the refrigerator.

Before serving, Heat beef in the marinade with 1/2 cup of green peppers, simmering for 15 minutes.