

WHAT IS PIT BEEF

WHAT IS PIT BEEF AND WHAT MAKES PIT BEEF SO SPECIAL?



1 CHOICE MEAT

Use a flavorful cut or bottom round roast flat cut from the hind quarters & trim the gristle and silver. Try top round roast as an alternative.

2 ALL FLAVOR

Apply a medium or light coat of dry rub of paprika, salt, pepper, thyme and onion powder. Let sit overnight.

3 OPEN CHARCOAL PIT

An open barbecue charcoal pit produces the best results for delicious pit beef. Otherwise, a large charcoal grill will do.

4 MAINTAIN THE HEAT

Heat your pit or grill to 400 - 500 degrees. Ensure all the vents are open to maintain the proper temperature through the whole grilling process.

5 SLOW COOK

Slow cook your beef to taste, removing it once its reached the preferred state: rare - well done.

6 PERFECT TEXTURE

The rub will crisp on the outside for a dark, crusty exterior while the slow cooking keeps the meat juicy on the inside, for that perfect flavorsome center.

7 LET SIT

Once cooked to your preference, remove the beef and let out sit for a few minutes before slicing.

8 SLICE

After a few minutes, slice the beef as thin as possible using a deli slicer or a sharp knife. This is the key to an amazing pit beef sandwich.

9 STACK YOUR SANDWICH

The meat is the centerpiece. Pile your thinly sliced beef high on a Kaiser roll or rye bread.

10 DON'T FORGET THE FIXINGS

It's not a true Baltimore Pit Beef sandwich without sauce and fixings. Try BBQ sauce, onions, and/or mayonnaise - or a mixture of mayonnaise and extra hot horseradish for a real flavor explosion.

Chaps Pit Beef is a founding authority on signature Baltimore-Style BBQ. Their method for the classic Pit Beef sandwich is a benchmark for Baltimore BBQ's unique flavor, cooking methods, and region-specific condiments.

Chaps Famous Pit Beef is growing!

From a small roadside shack to the best sandwich in Maryland rated by People Magazine, Chaps' award-winning BBQ has been featured nationally by the Food Network, Diners, Drive-Ins and Dives, CBS, the Travel Channel, The New York Times, Baltimore Magazine and more! Learn more about our BBQ Franchising program at chapspitbeef.com.

