

LEFT-OVER ROAST WITH VERMICELLI

—(Jeeby's)

Cold Leftover Roast

- 1 Onion—diced
- 2 cloves Garlic—diced
- 2 sm. Tomatoes—diced
- Salt & Pepper
- 1 3-oz. can Green Chile—diced
- 1 #2 can Tomato Juice
- ¼ lb. Vermicelli

Remove all fat and gristle from roast. Shred. In a small amount of Crisco, saute meat with onion and garlic. Add tomatoes, salt and pepper, and simmer about 15 min. Continue cooking another 10 min. after adding green chile and vermicelli.

