ARBY'S BEEF 'N CHEDDAR SANDWICH

F EASY

6

SERVE

Last Modified: 01/15/2016

PREP: N/A
COOK: 5 Min

•			STOVETOP
BAR & RES	BAR & RESTAURANT COPY		
QUA	MEASURE	INGREDIENT	PROCESS
6	Ounces	Deli Roast Beef (Rare)	Thin Shaved
OR FOR A MEDIUM SANDWICH			
10	Ounces	Deli Roast Beef (Rare)	Thin Shaved
4.4	OR FOR A LARGE SANDWICH		
14	Ounces	Deli Roast Beef (Rare)	Thin Shaved
1	Tbsp	Water	
2	Split	Deli Style Onion Buns (Aunt Millie's)	Toasted
4	Pats	Softened Salted Butter	
1	Recipe:	Arby's Red Ranch Sauce	Room Temp
AND / OR			
1	Recipe:	Arby's BBQ Sauce	Room Temp
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1	Recipe:	Arby's 3 Pepper Sauce	Room Temp
1	Recipe:	Arby's Horsey Sauce	Room Temp
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CHEDDAR CHEESE SAUCE			
8	Slices	American Cheese	
2	Tbsp	Whole Milk	
PREPARATION			
FACTOID	This recipe comes EXTREMELY close to a real Beef 'N Cheddar. Technically, the actual sandwich you get at Arby's contains their Cheddar Cheese Sauce. This recipe uses melted American Processed Cheese (Velveeta, etc.) because it melts smoothly. You can freely substitute any Cheese you like, but thenThe taste will be "off".		
TOOLS	1) Small Stainless Steel Skillet & Lid		
	2) Bagel Capable Toaster		
DDED	3) Small Heat-Proof Dish		
PREP	PREP None.		
1	In a small skillet over medium heat, loosely add in the Roast Beef Slices and water. Cover and steam until the water has evaporated and the Beef is hot, about 4 minutes. Remove from the heat and set it aside while covered to keep warm.		
2	In a small heat-proof dish, melt the American Cheese Slices and Milk in the microwave on high for 30 to 60 seconds, stirring often until smooth.		
3	Very lightly toast the inside of the Buns using the Bagel setting on your toaster.		
4	Butter both cut surfaces of each Bun while still hot.		
5	Spread the bottom halves of the Buttered hot Bun slices generously with Red Ranch Sauce.		

Pile 1/2 of the hot Roast Beef on the bottom half of each Bun. Drizzle the top generously

Serve while hot with extra Arby's Red Ranch and / or BBQ and / or 3 - Pepper and / or

Horsey Sauces that you like on the side with plenty of napkins. ENJOY!

in aluminum foil to steam & soften the Bun.

with 1/2 of the Cheese Sauce. Gently press the Bun Top on top of the sandwich and wrap