

ROAST BEEF SANDWICH

F EASY

Last Modified: 11/27/2016

PREP: 10 Min
COOK: N/A

SANDWICH

MAKES 8 SANDWICHES

| QUA | MEASURE | INGREDIENT | PROCESS |
|----------|---------|--|--------------|
| 4 | Pounds | Deli Style Roast Beef (Rare) | Thin Sliced |
| 1 | Recipe: | Vegetables - Crispy Onion Straws #1 | |
| OR | | | |
| 1 | Recipe: | Vegetables - Crispy Onion Straws #2 | |
| AND / OR | | | |
| 1 | Recipe: | Sauce - Red Wine & Orange Pan Sauce | |
| OR | | | |
| 1 | Recipe: | Sauce - Horseradish Mayonnaise Spread | |
| OR | | | |
| 1 | Recipe: | Sauce - Personal Signature Steak Sauce | |
| 8 | Fresh | Deli Onion Rolls | Toasted |
| 8 | Slices | Sharp Cheddar Cheese | Thick Sliced |
| 2 | Tbsp | Salted Butter | Room Temp |

OPTIONAL TOPPINGS

| | | | |
|--|--|---------------------------------|--|
| | | Sweet Pepper Rings (Mild / Hot) | |
| | | Jalapeno Pepper Slices | |
| | | Canned Au Jus | |

PREPARATION

| | |
|----------------|---|
| FACTOID | This Sandwich is quick and easy (if you already have the Onion Straws made). Canned Durkee's French Fried Onions will also work well here. |
| TOOLS | 1) Medium Non-Stick Skillet & Lid OR Non-Stick Griddle |
| PREP | None. |
| 1 | Spread both cut sides of each Onion Roll with Butter and fry on a hot griddle (or non stick skillet) until nicely toasted. |
| SERVE | Add a slice of Cheddar Cheese to the bottom of the Bun. Pile high with crumpled up slices of Roast Beef (lots of air between the slices of Meat). Splash on a little Au Jus, Pepper Rings or Pepper Slices. Add a handful of Onion Straws on top of the Beef. Spread the top Bun slice with a nice fat dollop of Horseradish Mayonnaise Spread. |