

ARBY'S BEEF 'N CHEDDAR SANDWICH

F EASY

Last Modified: 01/15/2016

PREP: N/A
COOK: 5 Min
STOVETOP

BAR & RESTAURANT COPY

MAKES 2 SERVINGS

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
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
AND / OR			
1	Recipe:	Arby's 3 Pepper Sauce	Room Temp
AND / OR			
1	Recipe:	Arby's Horsey Sauce	Room Temp

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 then.....The taste will be "off".
TOOLS	1) Small Stainless Steel Skillet & Lid 2) Bagel Capable Toaster 3) Small Heat-Proof Dish
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.
6	Pile 1/2 of the hot Roast Beef on the bottom half of each Bun. Drizzle the top generously with 1/2 of the Cheese Sauce. Gently press the Bun Top on top of the sandwich and wrap in aluminum foil to steam & soften the Bun.
SERVE	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!

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