

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. ENJOY!

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