

Roast Beef & Horseradish Cheddar Sandwich

Ingredients for 4 sandwiches:

- ¾ lb Sliced Boars Head Rare Roast Beef
- 4 Slices Horseradish White Cheddar
- 1 Med yellow onion, halved and sliced thin
- 4 oz sliced white mushrooms
- 1 Tbsp of olive oil
- Sliced tomatoes (only if in season)
- Mayonnaise
- 4 Brioche rolls (I get mine at Aldi)
- Salt & Pepper to taste
- Optional: sliced banana peppers



Directions:

Heat a large skillet and add olive oil. Once hot, add sliced onions while slicing the mushrooms. When mushrooms are ready, add to one side of the skillet, stirring the onions. Sprinkle with salt and pepper to taste while allowing the mushrooms to “sweat” the moisture out. When mushrooms and onions are browned, but not too dry, remove from pan (I put on the cutting board I used for slicing)

Brown the inside of the brioche rolls in the pan. When nicely toasted remove and do the other 4 halves. When done, remove and apply mayonnaise to taste. Divide up the roast beef and fold in half to size that will fit on bun nicely. Place in skillet to heat up – about 1-2 minutes, then flip over to do the other side. While it is heating that side, place sautéed onions and mushrooms on top of each roast beef fold. Then cover with a slice of horseradish cheddar until melted.

Place each on bun, and serve hot!

Eddie's Note: This makes an easy, fast sandwich that gets rave reviews from all we have shared it with. If you want to kick it up a notch, add prepared horseradish! It will clear your sinuses.