



Beef on Weck



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Ingredients:

- * 4 kaiser rolls, sliced
 - * 1 egg white + 1 tsp water
 - * 1 tsp kosher salt
 - * 1 tsp caraway seeds
 - * 1 ½ lb roast beef - deli style sliced a little thicker than shaved
 - * 14-16 oz beef consommé or good quality beef broth
- ### Creamy Horseradish Sauce
- * 6 Tbs mayonnaise
 - * 2 Tbs prepared horseradish
 - * 2 Tbs sour cream
 - * ½ tsp Worcestershire sauce
 - * ½ tsp garlic powder
 - * 1/8 tsp pepper

Directions:

Mix all creamy horseradish sauce ingredients together. Store in the refrigerator until ready to use.

Preheat oven to 400°F and line a baking sheet with parchment paper. Slice kaiser rolls and place on the baking sheet. Lightly beat the egg white with 1 tsp water added to it. Brush the tops with the egg wash, sprinkle with salt then caraway seeds. Bake rolls for 4-5 minutes to set.

In a small pot, heat beef broth to a simmer. Add roast beef slices (2-3 per sandwich) to the warmed broth, one slice at a time so all are coated in broth. Heat 2-3 minutes.

Put horseradish sauce on the bottom bun. Top with about 4 oz roast beef. Add more horseradish on the top bun if desired, then put together the sandwich. Serve immediately with a side of warm broth for dipping. It's great with fries or chips and a cold beer!