

Beef on Weck



Ingredients

4 Tbsp butter
4 Tbsp flour
4 cups beef stock
2 Tbsp Worcestershire
½ tsp rosemary
½ tsp thyme
1 tsp garlic
1 tsp parsley
½ tsp salt
½ tsp pepper
1 ½ lbs cooked and sliced
roast beef
6 kaiser or brioche buns
Coarse salt
Caraway seeds
Melted butter
½ cup mayo
¼ cup sour cream
1 Tbsp apple cider vinegar
2 Tbsp horseradish
1 tsp pepper

Utensils

Measuring cups and spoons
Mixing bowls
Medium pot
Whisk
Tongs
Spatula
Pastry Brush
Parchment lined baking sheet



Recipe Instructions

Step 1: Prep

Preheat oven to 425°

Add mayo, sour cream, apple cider vinegar, horseradish, and pepper to a mixing bowl. Stir to combine. Place in refrigerator.

Step 2: Roux

Add butter to medium pot over medium heat and melt. Add flour, whisk to combine.

Cook roux for about 5 minutes, whisking periodically.

Step 3: Au Jus

Add beef stock, Worcestershire, rosemary, thyme, pepper, garlic, parsley, salt and pepper. Whisk to combine. Cook on medium for about 10 minutes, then turn down the heat to low and simmer for about 10 minutes.

Step 4: Rolls

Brush plain rolls with melted butter and sprinkle with coarse salt and caraway seeds.

Place on parchment lined baking sheet and bake at 425° for 5 minutes. This will help everything stick, and warm the rolls.

Step 5: Assemble

Place sliced roast beef into the au jus. The meat will cook more the longer it is in the au jus. When the meat is to your liking, remove with tongs and place on the roll.

Add desired amount of horseradish mayo.

Step 6: Finish and Enjoy

Beef on Weck can be served in so many ways! A side of au jus is great for dipping, some even dip the top of the bun in the au jus before it goes on top of the sandwich. Play around and **enjoy!**

Extras can be stored in airtight container in the fridge for 4 days.



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Kitchen Safety Tips:

Always use a **pot holder** when handling pots on the stove.
Check inside the oven before you preheat it to make sure it is empty.
Always use an **oven mitt** when handling trays in the oven.