

Cooking Encounters with H.B.

Hot Roast Beef Sandwich

You will need:

- 1 lb sliced roast beef (makes 4 sandwiches)
- 1/2 lb sliced cheese
- 1 10.5 oz can french onion soup
- Mayo
- 1 pkg sandwich rolls
- 1 stove top cooking pot
- Utensils: 1 knife, 1 spoon, 1 fork



Instructions:

- Set your stovetop burner to low.
- Place a medium-sized pot onto the burner and pour the french onion soup into it.
- Place the roast beef slices one-by-one into the soup. Stir.
- Prep sandwich rolls:
 1. Slice rolls if needed and spread the desired amount of mayo on the bottom 1/2 of the roll.
 2. Place one slice of cheese on the bottom roll.
- Using a fork, gather one slice of roast beef at a time, let excess soup drip into the pan and transfer roast beef onto the top of the cheese. Continue with an additional one to two more pieces of roast beef. Top the sandwich with the other 1/2 of the bun and enjoy.

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Serving Options:

- Place prepped sandwich in a warm oven until cheese is melted & rolls are toasted.
- Use a spicey mayo or chipotle sauce.
- Serve with a side salad, chips, or roasted potatoes.
- Use Italian Roast Beef.
- Flavored rolls, such as onion rolls add a nice flavor.
- Add tomatoes, onion, etc. It is a sandwich, get creative.
- Cheese suggestions: American, swiss, provolone, cheddar.
(We like Land O Lakes Italian Blend Cheese.)



Additional Info:

1. The idea is to warm the roast beef, not cook it.
2. When stirring, use a utensil that isn't going to scratch your pan but helps you separate the slices so they aren't just clumped and not getting emersed in the soup.
3. Gently stir, and/or fold the roast beef, it may crumble depending on how thin it was sliced.
4. The mayo is to help keep the roll from getting soaked by the soup/juices but is not necessary if you do not like mayo.