



Upstate Roast Beef Sandwich Sauteed Onions and Horsey Mayo

Ingredients:

For the Roast Beef:

- 2–3 lb eye of round roast
- 2 tsp kosher salt
- 1 tsp black pepper
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tbsp olive oil
- Optional: fresh thyme or rosemary sprigs

For the Sandwiches (makes 4–6):

- Crusty sandwich rolls or ciabatta
- Horseradish mayo or spicy mustard
- Sliced sharp provolone or cheddar cheese
- Caramelized onions (optional)
- Arugula or lettuce
- Pickles or banana peppers (optional)

Instructions:

1. Season & Roast the Beef:

- Preheat oven to 500°F (260°C).
- Pat the roast dry and rub all over with salt, pepper, garlic powder, onion powder, and olive oil.
- Place on a rack in a roasting pan. Roast at 500°F for 7 minutes per pound.
- Turn the oven off, leaving the roast inside for 1.5–2 hours without opening the door.
- Remove and let rest, then slice **very thinly** against the grain once cooled.

2. Prep the Toppings:

- While the roast rests, prepare caramelized onions by sautéing sliced onions in butter over low heat for 20–30 minutes until golden and sweet.
- Mix together mayo and horseradish (or use a zesty mustard) for a bold spread.

3. Build the Sandwich:

- Lightly toast the rolls. Spread the horseradish mayo on both sides.
- Pile on thin slices of roast beef, add cheese, onions, greens, and optional pickles or peppers.

4. Serve:

- Press the sandwich slightly and serve warm or cold with chips or a pickle on the side!