

Your Report

Below is a recipe for a truly great roast beef sandwich—juicy, flavorful, and piled high with all the fixings. This version draws inspiration from classic deli-style sandwiches but amps up the flavors with a homemade horseradish mayo and caramelized onions. It serves 4 sandwiches and takes about 30-45 minutes to prepare (plus any time if you're roasting your own beef).

Ingredients

For the Roast Beef:

1. 1 lb thinly sliced roast beef (deli-style or leftover homemade; if roasting your own, use a 2-3 lb top round roast seasoned with salt, pepper, garlic powder, and rosemary, roasted at 375°F to medium-rare, about 1-1.5 hours, then sliced thin)

For the Horseradish Mayo:

2. ½ cup mayonnaise
3. 2 tbsp prepared horseradish (adjust for spice level)
4. 1 tsp Dijon mustard
5. 1 tsp lemon juice
6. Salt and black pepper to taste

For the Caramelized Onions:

7. 2 large onions, thinly sliced
8. 2 tbsp butter or olive oil
9. 1 tsp sugar (optional, for extra caramelization)
10. Salt and pepper to taste

For Assembly:

11. 4 sturdy rolls or hoagie buns (ciabatta, French rolls, or kaiser rolls work best—toast them for crunch)

12. 8 slices provolone, Swiss, or cheddar cheese
13. 1 cup arugula or mixed greens (for freshness)
14. Optional add-ins: Sliced tomatoes, pickles, or roasted red peppers for extra flair
15. Au jus or beef broth for dipping (store-bought or homemade from roast drippings)

Instructions

16. **Prepare the Horseradish Mayo:**

17. In a small bowl, whisk together the mayonnaise, horseradish, Dijon mustard, lemon juice, salt, and pepper. Taste and adjust seasoning— it should be tangy and punchy. Set aside in the fridge to let the flavors meld.

18. **Caramelize the Onions:**

19. Heat the butter or oil in a skillet over medium heat. Add the sliced onions and a pinch of salt.
20. Cook, stirring occasionally, for 15-20 minutes until the onions are soft and golden brown. If they start to dry out, add a splash of water. Stir in the sugar halfway through for deeper caramelization. Set aside.

21. **Warm the Roast Beef:**

22. If your roast beef is cold from the deli, gently warm it to avoid drying it out. Place slices in a skillet over low heat with a splash of beef broth or au jus, covering for 2-3 minutes until just heated through. This keeps it juicy.

23. **Assemble the Sandwiches:**

24. Slice the rolls in half and lightly toast them under a broiler or in a toaster for 1-2 minutes until crisp.
25. Spread a generous layer of horseradish mayo on both sides of each roll.
26. Layer on the warm roast beef (about 4 oz per sandwich), followed by cheese slices. If you want melty cheese, pop the assembled bottoms under the broiler for 1 minute.
27. Top with caramelized onions, arugula, and any optional add-ins.
28. Close the sandwich and press gently to hold it together.
29. **Serve:**
30. Cut in half if desired and serve with a side of warm au jus for dipping. Pair it with chips, fries, or a simple salad for a complete meal.

Tips for Greatness

31. **Make it Your Own:** For a French dip vibe, simmer beef broth with garlic and herbs for the au jus. If you like heat, add sliced jalapeños or hot sauce to the mayo.
32. **Pro Tip:** Use high-quality, rare to medium-rare roast beef for the best texture—overcooked beef can get tough.
33. **Storage:** These are best eaten fresh, but you can prep components ahead. Store mayo and onions in the fridge for up to 3 days.
34. **Variations:** Go Italian-style with giardiniera and mozzarella, or make it lighter with whole-grain bread and extra veggies.

This sandwich is hearty, satisfying, and packs a flavor punch—perfect for lunch, dinner, or game day. Enjoy! If you tweak it or have questions, let me know. ?

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