



2022 SUMMER WINE CLUB RECIPE

EASY HOT ROAST BEEF SANDWICHES

with a Worcestershire, Paprika, Brown Sugar Sauce



Pair With:
2020 Foothill Zinfandel

INGREDIENTS

Sandwiches

- 1 ¼ pound of sliced roast beef
- 4 freshly made round sandwich buns or brioche burger buns
- 4 slices of aged cheddar, such as Black Diamond at room temp
- 3 Tablespoon mayonnaise
- Caramelized onions
- Fresh tomatoes

Sauce

- 1 cup Water
- 1/2 cup ketchup
- 3 Tablespoon brown sugar
- 1/4 cup white wine vinegar
- 3/4 teaspoon Onion Powder
- 3/4 teaspoon Garlic Powder
- 1/2 teaspoon Paprika
- 3 Tablespoon Worcestershire Sauce
- 1/8 teaspoon salt
- Corn Starch Mixture of 1 Tablespoon Corn Starch and 2 Tablespoon Water



Place the first nine ingredients of the Sauce in a small saucepan. Heat on medium-low. Simmer gently for twenty minutes, stirring several times. Meanwhile, preheat broiler on high heat. Spread your sandwich buns with a bit of mayonnaise and toast until golden. After twenty minutes of simmering your sauce, add the cornstarch mixture and stir well. Once the sauce begins to thicken, let simmer on a very low temperature for about 5-8 minutes.

Mixture will be similar in thickness to steak sauce. Place roast beef into saucepan and stir. Place saucy roast beef into the burger buns with cheddar, caramelized onions and tomatoes. **Enjoy!**