

Roast Beef Sandwich

Hot or Cold

GET THIS

1 lb. deli roast beef (very thin sliced)
4 rounds buns
1 pack sliced baby Swiss cheese

TOPPING SAUCE:

1 cup Kraft honey BBQ sauce
1 tbsp Dijon mustard
1 tsp Worcestershire sauce
¼ cup beef broth (bouillon cube)



DO THIS!

TOPPING SAUCE:

In a bowl mix all the topping sauce ingredients together and stir well.

FOR COLD:

Layer roast beef on bun, 1 to 2 inch thick. Coat with topping sauce adding a slice of cheese. Serve.

FOR HOT:

On a round oven pan covered with foil, create a pile of roast beef for each sandwich. Layer roast beef, then topping sauce, more roast beef, more sauce, and end with roast beef. Add cheese on top. Place in oven at 400°F for 10 minutes, then bring to broil until cheese melts and starts to brown. Place buns and serve.

EAT WITH THIS!

Birds Eye Creamy Spinach Bake