

Beef on Weck Sandwiches

with Heirloom Potato Salad

This sandwich is a northwestern New York classic. Topped with thinly sliced beef, caramelized onion, horseradish-spiced mayonnaise and peppery arugula, it's a delicious combination. But what makes this dish truly special is the bread. The sandwich is actually named for it. Weck (from the German "kimmelweck") is a soft, airy roll topped with salt and caraway seeds. It's the perfect vehicle for the classic, comforting flavors it surrounds. We're serving these sandwiches with heirloom potato salad and a side of jus (a light, French dipping sauce). Dip away and enjoy our take on this gourmet, deli-inspired classic.



Ingredients

- 9 Ounces Shaved Beef
- 2 Kimmelweck Rolls
- ½ Pound Multicolored Heirloom Potatoes
- 2 Ounces Arugula
- 1 Yellow Onion

Knick Knacks

- 3 Tablespoons Beef Demi-Glace
- 2 Tablespoons Mayonnaise
- 1 Tablespoon Prepared Horseradish
- 1 Tablespoon Sherry Vinegar
- 1 Tablespoon Whole Grain Mustard

Makes 2 Servings

About 700 Calories Per Serving

Cooking Time: 15 to 25 minutes



1



Prepare the ingredients:

Preheat the oven to 400°F. Wash and dry the fresh produce. Heat a small pot of salted water to boiling on high. Cut the potatoes into ½-inch-thick rounds. Peel and thinly slice the onion. Slice the rolls in half horizontally. In a small bowl, combine the **mayonnaise** and **horseradish**; season with salt and pepper to taste.

2



Make the potato salad:

Once the pot of water is boiling, add the **potatoes**. Cook 12 to 14 minutes, or until tender when pierced with a fork. Drain thoroughly and transfer to a large bowl. Add the **mustard**, **one-third of the arugula** and **all but a splash of the vinegar**. Toss to coat and season with salt and pepper to taste. Set aside. Rinse and wipe out the pot.

3



Caramelize the onion:

While the potatoes cook, in a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **onion** and cook, stirring frequently, 10 to 12 minutes, or until completely softened and thoroughly browned. (If the onion starts to burn, add 1 tablespoon of water and reduce the heat to medium.)

4



Cook the beef:

Add the **shaved beef** and ¼ **cup of water** to the pan of caramelized onions. Cook, stirring frequently, 3 to 5 minutes, or until the beef is just cooked through. Remove from heat; season with salt and pepper to taste.

5



Make the jus:

While the beef cooks, in the same pot used to cook the potatoes, combine the **beef demi-glaze**, **remaining vinegar** and ¼ **cup of water**. Cook on high, stirring occasionally, 2 to 3 minutes, or until the mixture comes to a boil. Once boiling, remove from heat. Season with salt and pepper to taste and set aside.

6



Finish & plate your dish:

Place the **rolls**, cut side up, on a sheet pan. Toast in the oven 4 to 6 minutes, or until lightly brown and crispy. Transfer the toasted rolls to a clean, dry work surface. Fill with the **cooked beef** and **caramelized onions**, **horseradish mayonnaise** and **remaining arugula**. Divide the sandwiches and **potato salad** between 2 plates. Serve with the **jus** on the side for dipping. Enjoy!