

Beef on Weck

(A Western New York Staple)

Ingredients:

- Kaiser Rolls from bakery (I usually buy 6 at a time- but this recipe will make at least 12)
- Roast beef (sliced thin from the Deli at grocery store)
- 1 packet of Au Jus (powder- near gravy packet section in grocery store) or 2-3 cans of Au jus (Campbell's brand)
- Kosher Salt (coarse) or sea salt
- Caraway seeds- in spices section
- 1tbs corn starch
- 1 cup water plus water for Au jus

Directions:

1. Heat oven to *350
2. Mix Au jus according to package directions- keep warm
3. Bring to a boil ½ cup of water
4. Mix 1 tbs corn starch into warm- not hot- water- it will instantly dissolve and the water will be cloudy
5. Add the starch mixture to the boiling water
6. Keep stirring it until the liquid is thick enough to coat the spoon- it will still be thin enough to pour
7. Be careful- it can boil over fast!
8. When the corn starch is ready- spread on top of each roll using a pastry brush
9. Sprinkle ½ tsp of salt and ½ tsp of caraway seeds on top of each roll
10. Place in oven and bake until dry- about 15-20 minutes
11. Remove from oven and let cool
12. Slice rolls
13. Place as many pieces of Roast beef into the hot au jus as you want for each sandwich
14. Leave in au jus for about 30 second to 1 minute
15. Remove using tongs and place on a cut roll
16. Repeat for each sandwich
17. Some people like to drench their rolls with au jus and make them soggy, others like them dry, while still others will dip theirs in a bowl of au jus on the side. It is up to you!
18. In Buffalo a lot of people top their wecks with Horseradish- we call it horsey sauce- I personally don't like horseradish, it ruins the sandwich for me.
19. Serve with a side of fries or a cup of chili (when in season ☺)!