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Baltimore Beef Bad Boy Sandwich

Ingredients

1kg beef top round, halved
1tbsp paprika
1tsp chili powder
1tbsp sea salt
1tbsp onion powder
1tbsp garlic powder
2 tsp dried oregano
For the sandwich:
½ cup mayonnaise
1tsp fresh lemon juice
½ cup prepared hot horseradish
½ cup sour cream
1tsp garlic, minced
½ tsp sea salt
16 slices rye bread, toasted
2 white onions, thinly sliced
Freshly ground black pepper

Preparation

- 1 Combine the spices for the meat in a plastic bag and shake to mix thoroughly. Add 1 piece of meat, shake it and remove. Then repeat the same process to the second piece of meat. Then marinate the meat in the fridge for 48 hours.
- 2 Make the sour cream-horseradish sauce. Combine the sour cream, mayonnaise, garlic, lemon juice, horseradish, sea salt and pepper in a medium bowl. Mix thoroughly and refrigerate for at least 4 hours.
- 3 Remove the meat and let it sit at room temperature 20 minutes before you plan on grilling.
- 4 Preheat the grill to high. Then grill meat for 7 ½ each side or until desired doneness. Set the meat aside and cover, let it rest for 10 minutes.
- 5 Slice the meat thinly and divide meat among the 8 bread slices. Spread the sauce and add the onion slices.

Cooks Note
