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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