

OPEN FACED STEAK SANDWICH

with Creamy Horseradish Sauce

SANDWICH

1649045 1 SLICE THICK MARBLE REUBEN BREAD
1604479 1 CHOICE BLACK ANGUS SANDWICH STEAK
2000404 3 SLICES TOMATO
2030000 BETTER BURGER LETTUCE

CREAMY HORSERADISH SAUCE

1402148 ¼C. MAYONNAISE
1548205 1/2C. PREPARED HORSERADISH
1403898 2 T. BOLD N SPICY MUSTARD
1545550 ¾ CUP SOUR CREAM
PINCH OF SUGAR, SALT AND PEPPER TO TASTE

DIRECTIONS

COMBINE ALL INGREDIENTS FOR THE HORSERADISH SAUCE IN A BOWL, THEN REFRIGERATE UNTIL READY TO USE.

GRILL STEAK TO DESIRED TEMPERATURE TOAST BOTH SIDES OF YOU MARBLE REUBEN BREAD.

TO SERVE

SPREAD PREPARED HORSERADISH SAUCE ON TOASTED MARBLE REUBEN, THEN TOP WITH A LETTUCE LEAF AND 3 SLICES OF TOMATO AND THEN THE STEAK.

