

# MARYLAND FARM & HARVEST

## "The Local Buy" Recipe, Episode 812

### **Roast Beef Sandwich**

*Courtesy of The Happy Chicken*

The sandwich is served on a whole grain bread with a slice of tomato, lettuce, white sharp cheddar, pickled red onions, horseradish aioli, and fresh roast brisket.

#### **Pickled Red Onion**

##### *Ingredients*

- 1 red onion, sliced
- 1 cup red wine vinegar
- ½ cup water
- 1 Tbsp salt
- 2 Tbsp sugar
- 1 tsp of black pepper



##### *Directions*

Place the red onion in a heat safe bowl. Put the rest of the ingredients in a stainless steel pot and bring to boil. Pour vinegar mix over onions and let cool. Once cooled, they are ready for use or can be kept wrapped in the refrigerator for future use.

#### **Horseradish Aioli**

##### *Ingredients*

- 1 cup mayonnaise
- ½ cup horseradish
- 1 tsp black pepper
- 1 tsp garlic powder
- 1 tsp Dijon mustard

##### *Directions*

Whisk ingredients together and store in the refrigerator until used.

## **Roast Brisket**

### *Rub Ingredients*

- 1 Tbsp ground rosemary
- 1 Tbsp salt
- 1 Tbsp black pepper
- 1 Tbsp garlic powder

### *Directions*

Trim fat and silver skin off the brisket. Brisket size does not matter for the recipe. Size varies and amount used can differ per person or persons being cooked for. Rub the brisket and put on a rack on a pan. Place the brisket in a 475-degree oven for 5 minutes and drop temp to 325 degrees. Roast for 15 minutes, or until preferred doneness. Slice against the grain and wrap.