Roast Beef Sandwich Au Poivre
Brittany Allyn
Serves 4
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1 lb. sliced Deli Roast Beef (Boar's Head Londonport)
8 slices of Sourdough Bread
¼ cup Mayonnaise (Hellmann's)
Freshly cracked Black Pepper
2 tsp Green Peppercorns preserved in brine (strained)

For the cognac cheese sauce:
1 TBSP Unsalted Butter (Land O'Lakes)
1 TBSP minced Shallot
1 Garlic clove slightly smashed
¼ cup Cognac (Hennessy)
½ cup Heavy Cream
½ tsp Dijon Mustard (Grey Poupon)
1 ¾ cup shredded Havarti Cheese (Boar's Head)
¼ cup freshly grated Parmesan Cheese
½ tsp Salt

Start by preparing the cognac cheese sauce. In a saucepan over medium heat, melt the butter. Add the shallot and the garlic clove. Sauté for about 3 minutes. Remove the garlic clove. Remove the saucepan from the heat and add the cognac. Return the pan to the heat and allow it to simmer and reduce for 2 minutes. Add the heavy cream and Dijon mustard and stir to combine. Once bubbles start to form around the sides of the pan, turn off the heat and add the havarti, parmesan and salt. Whisk until smooth. Allow the cheese to cool slightly. As it cools it will start to thicken. Depending on how well your pan retains heat it can take 10 – 20 minutes for the sauce to thicken to the right consistency (It should be the consistency of the cheese you put over nachos).

Meanwhile, brush one side of the bread slices with mayonnaise. Crack some fresh black pepper over the top of the mayonnaise getting a nice even dusting across the bread.

Heat a skillet over medium heat. Place the bread slices in the skillet pepper side down. Top each slice of bread with half the beef for each sandwich (¼ lb. per sandwich). Tent the sandwiches with foil to allow the bread to toast and the meat to heat through. Once the bread is toasted, spoon some of the cheese sauce over one half of each sandwich. Sprinkle ½ tsp of green peppercorns on top of the cheese on each sandwich. Place the other sandwich half over the half with the cheese. Serve with additional cognac cheese sauce for dipping.