

Roast Beef Sandwiches with Whole Grain Mustard and Cranberries

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by Jill Dupleix

Serve with ice-cold beer and your favorite slaw. Put out artisanal cheese and fresh fruit for dessert.

Yield: Makes 6

ingredients

1/4 cup whole grain Dijon mustard
1/4 cup low-fat mayonnaise
6 ciabatta rolls or mini baguettes, split horizontally
6 1/4-inch-thick slices rare roast beef (from deli counter)
Fine sea salt
6 tablespoons canned whole-berry cranberry sauce
1 small red onion, thinly sliced
1 large bunch watercress, thick stems trimmed

preparation

Mix mustard and mayonnaise in small bowl to blend. Spread mustard mixture over both cut sides of ciabatta rolls. Place 1 slice roast beef atop mustard mixture on bottom side of each roll; sprinkle with sea salt and ground black pepper. Top each with 1 tablespoon cranberry sauce, red onion slices, and watercress sprigs. Cover with roll tops and serve.

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