

SPICED BEEF SANDWICH WITH SOUTHWEST SAUERKRAUT



Whether you're looking to serve up something hearty for a winter menu or simply want to treat yourself to a delicious, hot sandwich, this spiced beef creation is sure to hit the spot. With layers of tender, warm spiced beef, tangy Blenders American Mustard and Real Mayo, and the added crunch of sauerkraut and pickles, this sandwich is an irresistible choice for any occasion.



Ingredients

For Southwest Sauerkraut:

- 1 small green cabbage, sliced
- 1 spring onion, sliced
- 10g chopped coriander
- 1 garlic clove, crushed
- 1 chopped jalapeño
- 1/2 tsp cumin
- 1 tsp sea salt

For The Sandwiches:

- 800g spiced beef
- 8 slices rye bread
- 60g [Blenders American Mustard](#)
- 60g [Blenders Real Mayo](#)
- 160g Southwest Sauerkraut
- 8 pickles, sliced
- 8 slices Swiss cheese

Method

Southwest Sauerkraut:

1. Combine cabbage, spring onion, coriander, garlic, jalapeño, cumin, and salt in an airtight container.
2. Let sit at room temperature for 4 weeks, "burping" daily.

Assembly:

1. Spread [Blenders American mustard](#) and [Blenders Real mayo](#) on each slice of rye bread.
2. Layer with spiced beef, Swiss cheese, pickles, and Southwest sauerkraut.
3. Serve immediately.

Allergens

Contains gluten, mustard, egg, sulphites, milk

