

Pit Beef Sandwich



Ingredients:

3 pound piece top round

8 Kaiser Rolls or 16 slices rye bread

1 sweet white onion, sliced thin

2 ripe tomatoes, sliced thin (optional)

Iceberg lettuce (optional).

Horseradish sauce

1 cup mayonnaise

1/2 cup prepared white horseradish, or to taste

2 teaspoons fresh lemon juice

Salt and black pepper to taste.

Directions:

Sprinkle 3 to 4 tablespoons of seasoning over the beef, rubbing it in. Place in a baking dish, and cover with plastic wrap. You can cover the beef with the rub for a few hours, you can leave it over night to enhance the flavor.

Prepare a hot grill. Grill beef 30 to 40 minutes, or until outside is crusty and dark brown and internal temperature is about 120 degrees (for rare). Turn beef often. Transfer to a cutting board; let it rest 20 minutes.

(This pit beef recipe yields rare doneness for a 3 lb. piece of top round. Cook longer for a larger piece of beef or for more well done temperature. A whole top round weighing 15-20 lbs. should take about an hour and a half total on a flat-top grill for rare-medium rare.)