



MASSINGBERD - MUNDY

Lincoln Red

B E E F

Lincoln Red Beef Sandwiches

Looking for some inspiration? Make something special with leftover beef and gravy from a Sunday Roast for a delicious lunchtime special.

Ingredients (serves 2-4):

- Roast beef, sliced thinly (allow 75-100g person)
- Medium baguettes (1 each, these can be either fresh or bake-at-home)
- 400ml beef gravy (if you don't have enough left over, substitute in part with beef broth or stock)

To make:

- To begin, preheat your oven 150°C. Warm your gravy in a medium saucepan, over a medium heat, until simmering. If too thick, add in a little more beef broth (it should be thick enough to coat the back of a spoon, but not thick enough to leave a trail.)
- Add in your sliced beef, and warm through in the gravy for 15 minutes. Warm your rolls in a 150°C oven for 5 minutes. (if using bake-at-home, omit this step, and simply cook your rolls whilst simmering your gravy.)
- Once your rolls are out of the oven, cut in half, and butter generously. Use tongs to lay over the beef, dividing equally between the sandwiches. Top with the top half of the roll and cut in half.
- Serve alongside the remaining gravy in ramekins for dipping.

If you fancy a twist on this recipe, caramelise onions in 2 tbsp of butter for 10-15 minutes beforehand, before adding in your gravy, or top bottom half of the roll with beef and then cheese, before placing back in the oven for 5-7 minutes to melt before closing and serving.

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