**Roast Beef Sandwich**

(Provided by Yanina Amanto)

**Ingredients (for the roast beef):**

2 small garlic cloves, grated

2 ½ teaspoons kosher salt

2 teaspoons black pepper

2 teaspoons rosemary leaves

2 ½ pounds boneless beef top loin roast (leave the fat on top)

Extra-virgin olive oil, as needed

**Directions:**

1. In a small bowl, stir together the garlic, salt, pepper and rosemary. Spread the paste all over the meat. Cover loosely with plastic wrap and refrigerate at least 3 hours or overnight.
2. When you are ready to prepare the meat remove it from the fridge and let stand at room temperature for 30 to 60 minutes.
3. Heat oven to 325 degrees. Place a wire rack in a rimmed baking sheet.
4. Coat the roast lightly with olive oil. Transfer to the wire rack and roast for 75 to 95 minutes, until an instant thermometer inserted into the center of the roast registers 125 to 130 degrees for medium-rare.
5. Transfer the meat to a cutting board and let cool completely before carving (trim off the fat cap if you plan to serve it cold). The meat can be roasted three days ahead; cool completely before refrigerating.

**Ingredients (for the sandwiches):**

1/4 cup mayonnaise

1/4 cup spicy mustard

3 to 4 tablespoons poppy seeds

3 tablespoons grated onion

1 tablespoon horseradish mayonnaise

Dash of Worcestershire

12 soft hamburger buns, sliced in half

1 pound thinly shaved roast beef

8 ounces sliced provolone

8 ounces American cheese

**Instructions:**

1. Preheat the oven to 350 degrees F.
2. Mix together the mayo, mustard, poppy seeds, grated onion, horseradish mayo and Worcestershire. Taste the dressing and adjust the ingredients however you wish.
3. To assemble, spread the dressing on the top and bottom buns. On the bottom bun, lay on some provolone, roast beef and American cheese, and place the top bun on top. Repeat with the next sandwich.
4. Wrap each sandwich in a foil square, and either bake right away or keep in the fridge. To bake right away, put them on a baking sheet in the oven until the buns are slightly crusty and the cheese is melted, 15 to 20 minutes.